

2009

2009 SDSU Dairy Digest

South Dakota State University Dairy Club

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2009 SDSU DAIRY DIGEST



**South Dakota State University
DAIRY CLUB**



South Dakota State University Dairy Club



South Dakota State University Dairy Club Advisors

Left to right: Dr. Arnold Hippen, Mr. Matt Laubach, Dr. Kenneth Kalscheur and Dr. Vikram Mistry
(Not pictured: Mr. Howard Bonnemann and Dr. Lloyd Metzger)

Dairy Club Members

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Rena Hinkeldey
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Katie Korver
Grace Liebenstein
Mitch Maher
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Darin Sonnek
Brian Speltz
John Temme
Abigail Wirt



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Discovering Superhero Powers at SDSU



Twelve hundred copies printed by the SDSU Dairy Club at no cost to the State of South Dakota.

Dedicated to Anne Owens

The SDSU Dairy Club is thrilled to dedicate this year's annual *Dairy Digest* to Anne Owens. Anne has been a tremendous help to the club the past few years. She has helped revamp the cheese box fundraiser by redesigning new order forms and making a new design for the SDSU Dairy Bar storefront sales table. Moreover, Anne often took time away from her busy December schedule to teach Dairy Club members how to run the UPS World Ship program and to direct members to the jobs that needed to get done that day for cheese boxes sales. Her freely given advice and encouragement is indispensable for the completion of our cheese box fundraiser and various other club functions.



This spring, Anne also helped the SDSU Dairy Club initiate the club's first annual fundraiser for Relay for Life, which supports cancer research. Grilled cheese sandwiches and milkshakes were made in the lobby with all of her help and support.

Anne is the SDSU Dairy Bar Manager. She keeps the Dairy Bar running smoothly and is always available to answer employees' questions. Anne is one of the movers and shakers of the Dairy Department. Students can often be found in her office getting in advice for their future jobs and lives. In other words, Anne is an integral part of the Dairy Bar and SDSU Dairy Club.

The SDSU Dairy Club would like to thank Anne Owens for all of her help, time, and dedication to the club, as well as for being a resource and a friend.



Where simple goodness begins.

Land O'Lakes Dairy Products Division
Brookings, SD

What's your Superpower?? How Will YOU Use It? by Abbie Wirt and Jessica Berg

As college students, we must choose our freshman year what we are going to do with our lives; however, most of us are still searching for the superhero power within us that will help us succeed in life.

Some may define a superhero power as flying without an airplane or swimming without coming up for oxygen. Perhaps a more accurate definition of a superhero power is simply the ability to help others, to communicate with people, to organize events, to encourage people everyday, to open a door for someone, or to simply lend an ear to others. As we continue on through our college years, we are more easily able to identify what our superhero power is.

No matter who you are, everyone has their own unique superhero power. The SDSU Dairy Club has been fortunate enough, to possess several powers, and to use them as a team. The result of combining such diverse powers has enabled the club to do more this year than ever before, and to thrive in the dairy industry upon graduation. For those just beginning to identify their superhero powers, keep going and know that you have a place to use it: at home, within your community, at SDSU, and in your future job!

To those who have used their powers to put this year's *Dairy Digest* together, thank you for all your help and support. Your dedication has been imprinted on this year's Superhero *Dairy Digest*.

2008-2009 Dairy Digest Staff Members

Co-Editors:

Abbie Wirt (left) and Jessica Berg



Contributing Staff:

Top (left to right:) Katie Korver, Heather Jons, Cory Zelfel.

Bottom, (left to right:) Gary Landman, Tim Korver, Nicki Stevens, Katie Crocker, Sami Wahls.

Not Pictured: Kaitlin Van Eck



Department Highlights

by Vikram V. Mistry Professor and Head of the Dairy Science Department



As an educational institution, our ultimate products are graduates, development of new knowledge in Dairy Science and dissemination of this knowledge to the industry. To help us achieve this goal we boldly state in our brand new Strategic Plan that our vision is "to be a national and international leader in dairy education, research, and Extension".

While this might appear to be a far-fetched vision, we need to dream big to help strive for excellence and eventually contribute to the industry in a positive and effective way. Truthfully, we feel comfortable stating this as our vision because we know that we have the comfort of a deep-rooted support system within and outside the campus that will nudge us on.

Our campus recognized that after serving us for 50 years as our home, the Dairy-Micro Building, is in need of major renovation and identified resources to help us with the renovation. We thus spent considerable effort during 2008 for envisioning our future and developing designs for the \$8.2 million renovation. We expect to move to the basement of Hansen Hall in summer 2009 when renovations will begin, and will return to the new facilities on Dec 10th. Dairy Plant designs have been completed and we are now in the final stages of fundraising.

Through this long-range planning we are setting the stage for our education, research and Extension activities for many more years to come, well beyond the professional lives of most of the current students, staff and faculty. Thus, the impact will be long-term.

Our faculty members were recognized at the local and national levels for their activities in teaching, research and outreach. During 2008, they obtained approximately \$580,000 in grants for research. In addition to regular classroom teaching, most of our faculty members are also involved in cutting-edge research; in 2008 there were approximately 24 active research projects. The total award value of these active projects is approximately \$2.5 million that will be spent over the duration of the projects that ranges from 1 to 3 years. These external funds do not include funds provided by generous donors such as for scholarships (\$67,275), Heifers for State (\$9,850), Dairy Plant project (over \$4 million in commitments), judging (\$10,000).

During fall 2008 we enrolled 23 new students from 6 States. Our graduate programs are stable and strong through faculty excellence in research. Employment opportunities for our graduates are excellent at 100%.

Eleven companies visited the department during fall '08 and conducted 100 interviews. December graduates were in high demand, having anywhere from 1 to 6 job offers at the time of graduation. Assistance of alums to our programs through guest lectures and other activities has been an invaluable component; no fewer than 20 alums participated in such activities.

Thus, quite undoubtedly our superheroes are those that have preceded us, such as alums and former faculty and staff whose accomplishments we admire and draw from to help forward the mission. They are our industry personnel who have created and operate an industry that enables us to dream bigger and helps us develop programs for education, research and outreach. They are our staff and faculty who are passionate about their programs, and finally they are our students who bring with them a passion for learning and optimism and excitement for their future careers.

Comments by Don Marshall, Interim Dean of the College Agriculture and Biological Sciences



Congratulations to the SDSU *Dairy Digest* staff, the Dairy Club, and to the Dairy Science Department for another outstanding year in 2008-2009. Students, faculty, staff, alumni, and friends of the department all have reason to be proud of the outstanding programs and many accomplishments.

Career opportunities continue to be outstanding for graduates of the SDSU Dairy Science Department. The resurgence of dairy production units in the region has created renewed demand for Dairy Production majors, as such businesses recognize the value of hiring graduates with the outstanding technical training, hands-on experiences, and other skills provided at SDSU. Dairy

Manufacturing majors continue to enjoy a job placement rate of essentially 100% and starting average salaries that are among the highest of any major in the *College of Agriculture & Biological Sciences*. Dairy Science graduate students are highly sought by both industry and universities for employment. Improvements at the teaching/research farm and planned remodeling of the Dairy-Microbiology building and dairy laboratory will help us maintain that competitive edge into the future.

Dairy Science students at SDSU continue to demonstrate that they are among the nation's best. Seven SDSU students received National Dairy Promotion and Research Board Scholarships for 2008-2009, out of 20 recipients nation wide. Internships, judging teams, work experience at the SDSU farm or lab, research experience, and Dairy Club activities continue to provide valuable supplemental learning opportunities for departmental students, as well as show-cases for students to demonstrate their abilities.

SDSU is proud to play a role in the resurgence of the dairy industry in South Dakota and the region. The department conducts outstanding research that both furthers the level of scientific knowledge and contributes to potential profitability and sustainability of the dairy industry. Outreach and extension programs continue to be in high demand, thus demonstrating their value to the industry and to the region's future economic vitality.

The SDSU Dairy Science Department enjoys remarkable support from its many alumni and friends. Without such support, the remodeling/construction project for the dairy lab would not be possible and scholarship support of students would be much less. I would like to extend thanks and sincere appreciation to all supporters of the department.



Arnold Hippen, Professor and Advisor of the Dairy Science Department

2008 marks my tenth year as an advisor to the Dairy Club. It has been a pleasure to be involved with the Club over the past decade.

Each year, I have witnessed an increased spirit of involvement and sup-

port for dairy activities. Attendance this past year, though not an official tally, must be near record attendance. Early meetings this fall required moving the meeting at the last minute to a larger room to accommodate all. The club officers and activity directors worked at increasing opportunities for

club member involvement, including a ski trip and another visit to the Royal Agricultural Winter Fair in Toronto, Ontario, Canada.

Though I did not participate in the ski trip, the report from those that did indicated that it was a great experience. The trip to Canada for the Winter Fair required a charter bus to bring all participating members to Toronto. The trip was fun and eventful with farm tours and a trip to Niagara Falls, though a little damp. The cattle shows were good and all appeared to enjoy their time with our dairy neighbors to the North.

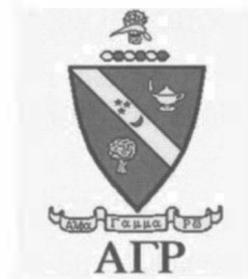
As we proceed into a new year, I offer my encouragement to the new club officers and all members. Continued demonstration of concern and involvement with the dairy industry is becoming the hallmark of this club. Keep it up!



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South Dakota Dairy Princess: Stephanie Nussbaum



Growing up on a small farm outside of Garretson, South Dakota, I never thought I would get the wonderful opportunity to serve as the 54th South Dakota Dairy Princess, but look at me now. I have had an excellent year, starting right off with the kid's zone at the Central Plains Dairy Expo. I was able to help inform fifth graders

about how important it is for them to get their three servings of dairy a day, and there was my jump start into a great year.

Throughout the summer I was able to attend many county fairs and the South Dakota state fair. I promoted the dairy industry in all aspects from being able to hand out awards to dairy breeders, to also talking to the fair goers about the dairy industries wholesome and nutritious dairy products. I continued to promote the wholesome and nutritious products to the younger generations at National Ag Day at the Washington Pavilion. The learning didn't stop there; I am continuing to promote the dairy industry in area schools throughout the year.

This past year has been an honor to represent the South Dakota dairy breeders, the industry, and its great products. I look forward to continuing to be an active member in the dairy industry, and I thank you for all your support throughout the past year. I would also like to give a big thank you to the Midwest Dairy Association for giving me this great opportunity.

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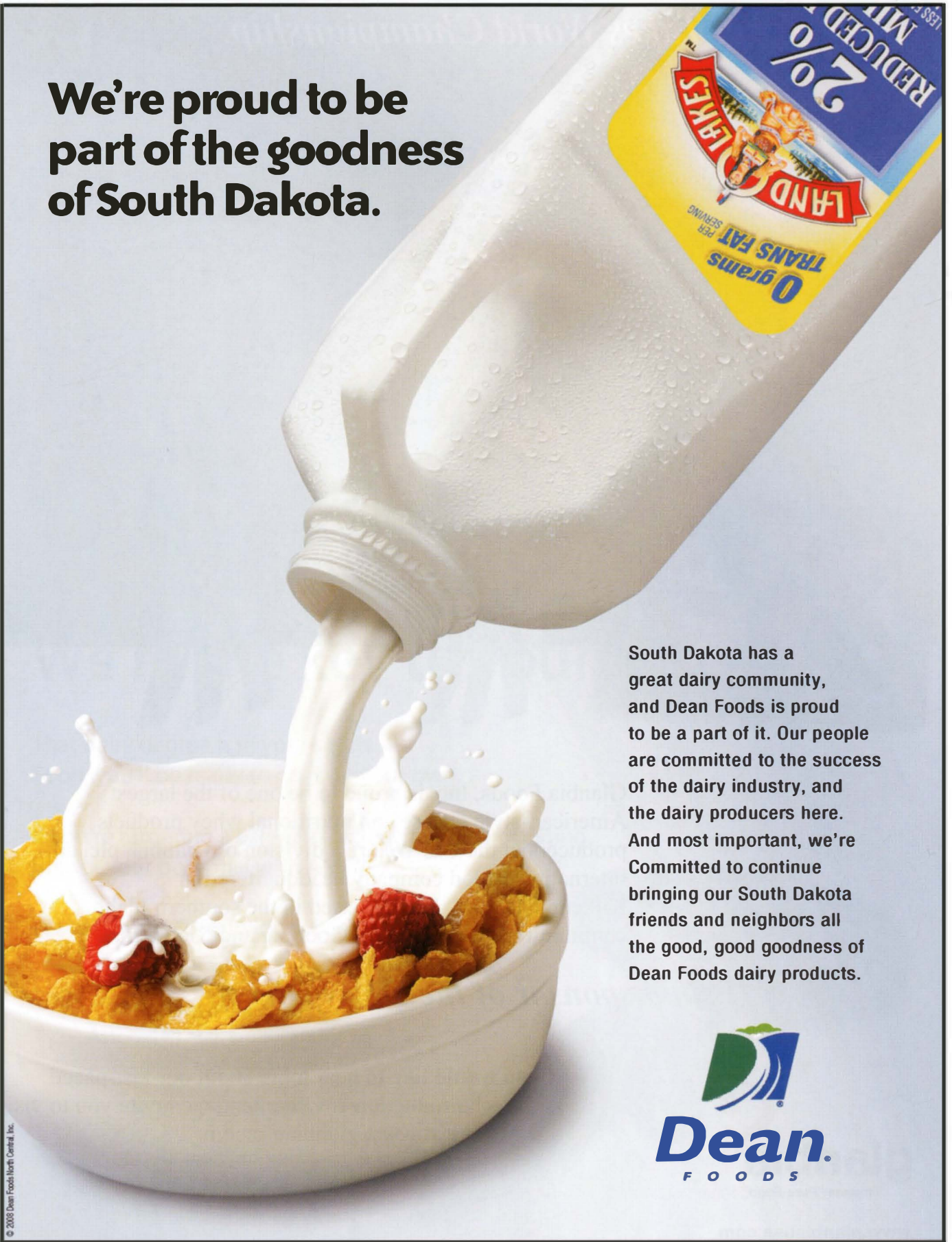
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part of the goodness
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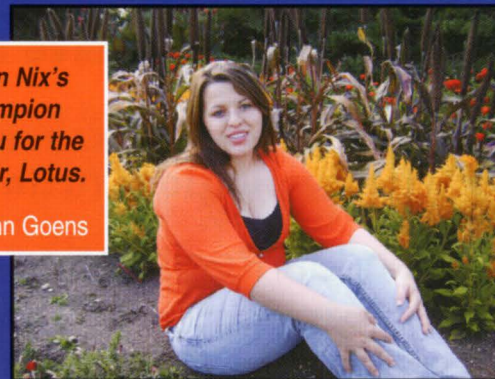
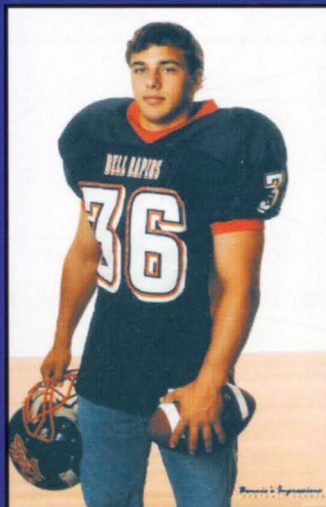


Nix's Lilly Pad
2008 Grand Champion,
International Milking Shorthorn

- *2008 All State Middle Linebacker
- *2008 11A Champion Football Team
- *Enlisted in the Air Guard
- *Enrolled at SDSU in January 2010

Congratulations to Tim Nix on Nix's Lilly Pad winning Grand Champion Milking Shorthorn! Thank you for the opportunity with her daughter, Lotus.

— Jessica Berg & John Goens



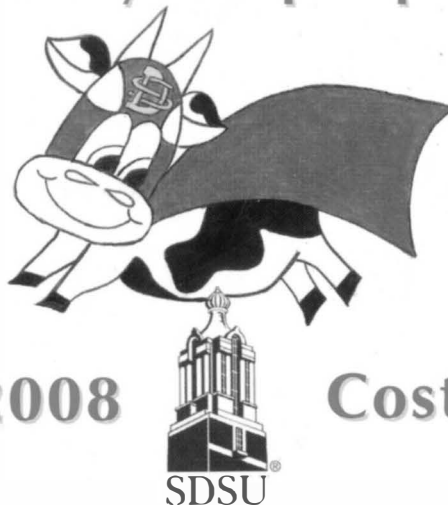
- *2008 National Dairy Products Judging Team
- 2008 National Holstein Distinguished Junior Semi Finalist
- 2009 Summer Kraft Intern, Springfield, MO

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Heather Jons (605) 491-4747 or

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2009 Officers

Back Row, left to right:
Sami Wahls, President
Heather Jons, Vice
President.
3rd Row: Katie Crocker,
Treasurer
Holly Bruns, Secretary.
2nd Row: Cory Zelfel and
Katie Korver, Activities
Coordinators.
1st Row: Val Mohr and
Brittany Moorese, Historians.



2008 Officers

Back row: Sami
Wahls, Secretary;
Tim Korver, Vice
President; John
Temme, President;
Heather Jons.
Front row: Jessica
Berg and Kaitlin Van
Eck, Historians;
Abbie Wirt and
Rachel Patrick,
Activities
Coordinators.





Samantha Wahls — 2009

When I was nominated to be an activity coordinator my freshman year, I never quite imagined I would be the president of the Dairy Club.

During the past three years the Dairy Club has given me the opportunity to gain leadership skills, tour different plants and farms, and network with individuals who love the dairy industry as much as I do. I am thrilled to have the chance to lead the club that has done so much for me.

Last year was a year of redemption for the Dairy Club. We showed the industry and our peers that we have the will and people power

to do the tasks we are asked to do. I hope that 2009 is as successful.

This first activity of 2009 was a ski trip to Denver, Colorado. At the end of February, we ventured up to Fargo, North Dakota for the regional ADSA-SAD meeting. The club is looking forward to helping with National Ag Day, having a spring bond, fire and holding Dairy Camp the second weekend in June. In the meantime, we plan to keep busy with our monthly meetings, activities and classes.

Fall will bring many more adventures and challenges, but the officer team and club will be ready and roaring to go!



John Temme — 2008

Hmm, if only I knew where to start. It seems like just yesterday, that I was sitting at my computer trying to figure out what to write for last year's *Dairy Digest*.

I guess writing the president's comments, does not get easier with age. This past year was just a blur with the dairy club participating in so many fun activities like ice skating, pumpkin carving, bowling, paintballing, skiing, the annual dairy camp, going to the regional ADSA-SAD meeting, the Canadian Royal, and lots of other fun activities. We also went from surviving our two big fundraisers last year to thriving this year!

This year, the Fall Sale and cheese box sales went so smoothly, that they were, I dare say, fun! The relative ease of our fundraisers is something

that I have to credit to the outstanding participation of the club members. There were always people willing and able to help when necessary, thus it was easy to get the work done.

However, none of this year's activities would have been possible without the officer team, they really did an outstanding job. They were always there when they needed to be, and they also went above and beyond. I guess that their work shows that there is a little superhero in all of us.

The best thing about the year was that I made everyone laugh at least once, thanks to my ability make a fool of myself. While I would love to write all about making a fool of myself for everyone to read, I think I will spare you and just save my thoughts for my presidential memoirs.



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Sanjeev Anand

Hometown: New Delhi, India

Education: Ph.D., Dairy Microbiology & M.S. Dairy Bacteriology: National Dairy Research Institute, Indian Council of Agricultural Research, India; Post Doc., Bioluminescent reporters and cellular

signals, Canadian Research Institute for Food Safety, University of Guelph, Canada.

What classes do you teach and what other campus activities are you involved in?

Dairy Microbiology, Food Microbiology, Advanced Dairy Microbiology, Advisory Committee Member: Functional Genomics Core Facility, SDSU, 2007-present, Advisor: SDSU Indian Students Association, 2007-present, Coordinator: Journal Club Dairy Manufacturing, 2007-present, Department Social Chair, 2008.

Hobbies: Enjoying nature, spiritual thinking, and listening to soft music.

What is your most memorable experience at SDSU?

It has already been over two years here and every day at the department has been memorable. It is a good feeling to be amongst a strong fraternity of cheerful students and nice colleagues. Our Department's picnic at the Pioneer Park turned out to be a memorable experience.

What advice would you give to students at SDSU?

Always dare to dream big and to believe that you can achieve all your dreams.



Robert Baer

Hometown: New Hyde Park, New York

Education: Ph.D., University of Georgia

What classes do you teach and what other campus activities are you involved in?

Dairy Products Judging, Advanced Dairy Products Judging, Technical Control of

Dairy Products II, Dairy Product Processing I, Undergraduate Research, Thesis.

Hobbies: Tennis, Hiking, and Photography.

What is your most memorable experience at SDSU?

All of my Dairy Products Judging Teams since 1988.

What advice would you give to students at SDSU?

Work hard, practice – practice – practice, have fun, and do the best job you can.



Howard Bonnemann

Hometown: Brookings, South Dakota

Education: B.S. Dairy Manufacturing; M.S. Dairy Science; & B. S. Chemistry with Secondary Education Certification in Physical Science, Biology, Chemistry and Agriculture - All degrees from South

Dakota State University.

What classes do you teach and what other campus activities are you involved in?

Introduction to Dairy Science – Manufacturing segment, Dairy Foods, Dairy Products Processing I – Fluid milk segment, Dairy Products Processing II – Butter segment, Dairy Plant Management, Field Experience in Dairy Manufacturing, Special Topics, Undergraduate Research.

Campus Activities: ABS College representative on the University Assessment Committee, Assessment Committee for HLC-NCA accreditation, Project Sustainability, Faculty mentor for IDEA trainings, and formerly on the Facilities Naming committee.

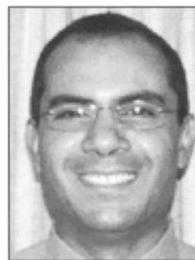
Hobbies: Perennial gardening, bicycling, cooking, singing, and reading.

What is your most memorable experience at SDSU?

Having the opportunity to participate as the official scorekeeper for Women's Volleyball and the official in charge of the clock and scoreboard for the Women's Basketball games for two years while I was pursuing my secondary teaching certification.

What advice would you give to students at SDSU?

Become a part of the community. Participate in residence hall activities; attend games, plays, lecture series, film series and concerts and become a part of campus life. Don't spend all your time at home; stay for the weekend, make friends and be a part of the community. Spend less time working and more time engaged in the experience of the learning community.



Ashraf Hassan

Hometown: Alexandria, Egypt

Education: B.S. in Dairy Science, Alexandria University; M.S. in Dairy Science, Minia University, Egypt; and Ph.D. in Dairy Science, joint program between Minia University, Egypt and University of Georgia.

Faculty Spotlights

What classes do you teach and what other campus activities are you involved in?

Technical control of Dairy Products, Dairy Processing I and II, Laboratory Techniques in Dairy Science

Hobbies: Travel, swimming, and soccer.

What is your most memorable experience at SDSU?

There have been so many excellent experiences but the most memorable one is the warmth and friendliness I encountered when I first visited SDSU in 2003.

What advice would you give to students at SDSU?

It is important for students to schedule and manage time wisely. They need to set achievable goals which should also be challenging. Our pilot plant and dairy farm allow an excellent hands-on experience. The more students know about Dairy Science, the more their interest in the field grows.



Arnold Hippen

Hometown: Wellsburg, Iowa

Education: High School, Wellsburg High School (Go Warriors!); A.A., Ellsworth Community College; & B.S., M.S., & Ph.D., Iowa State University.

What classes do you teach and what other campus activities are you involved in?

Dairy Breeds and Breeding, Dairy Cattle Feeding - with Dr. Kalscheur, Dairy Farm Management - with Dr. Kalscheur, Field Experience - with Mr. Laubach, Dairy Challenge - with Mr. Laubach, Laboratory Techniques (Graduate class with Dr. Metzger and Dr. Hassan), Dairy Club Advisor, Institutional Animal Care and Use Committee, Sigma Xi

Hobbies: Hunting, household and auto repair.

What is your most memorable experience at SDSU?

My most memorable experiences have to be student trips with dairy students; particularly a long drive to and from, Canada in a couple of state vans. There is no better time to really get to know people.

What advice would you give to students at SDSU?

"Seize the day!" Do not let your classes interfere with obtaining a well-rounded education. Take advantage of seminars, travel and internship opportunities, and group activities. The greatest educational experiences are frequently outside of the classroom. This is the one time in life when you can use your "job" as a student as an excuse to be involved.



Alvaro Garcia

Hometown: Montevideo, Uruguay
Education: D.V.M. (Uruguay.) Ph.D. (Minnesota)

What classes do you teach and what other campus activities are you involved in?

My appointment is predominantly extension; I do teach the class "Spanish for agricultural students"

Hobbies: Reading and wildlife.

What is your most memorable experience at SDSU?

Being able to witness the continuous growth of South Dakota's dairy industry and the Dairy Science Department during the last 7 years; this is the best personal experience as it reflects the success of our collective efforts.

What advice would you give to students at SDSU?

Have a passion for understanding life processes. Don't just stay with your preferred subject matter. Unless you master a different area often you will limit your personal growth. Take time to interact with people and learn about their lives, learn to listen! Dairy Science is not about cows or dairy products but about the people who work with them.



Kenneth Kalscheur

Hometown: Reeseville, Wisconsin

Education: B.S. in Dairy Science from the University of Wisconsin-Madison, and M.S. and Ph.D. in Animal Science (Ruminant Nutrition emphasis) from the University of Maryland.

What classes do you teach and what other campus activities are you involved in?

I teach the production labs in Introduction to Dairy Science, Dairy Cattle Feeding - with Dr. Hippen, Dairy Farm Management - with Dr. Hippen, Ruminology.

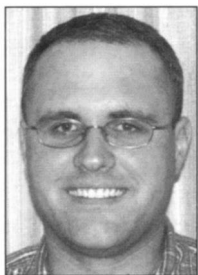
Hobbies: Traveling and hiking.

What is your most memorable experience at SDSU?

I thoroughly enjoyed last year's Dairy Club tours on the way to the Midwest ADSA-SAD meeting. The visit to Schell's Brewery was very educational and quite tasty too!

What advice would you give to students at SDSU?

Having fun is important, but take advantage of the opportunities that exist through coursework, internships, and outside of the classroom activities. Relationships that are developed during your time at SDSU will help you succeed in a dairy-related career in the future.



Matthew Laubach

Hometown: Oakdale, Minnesota
Education: B.S. Agricultural Systems Management from NDSU, & M.S. Nutrition Physiology from NDSU.

What classes do you teach and what other campus activities are you involved in?

Dairy Cattle Evaluation, Dairy Cattle

Judging, Dairy Challenge - with Dr. Hippen, Field Experience - with Dr. Hippen, Dairy Records - with Dr. Hippen, Dairy Club Advisor.

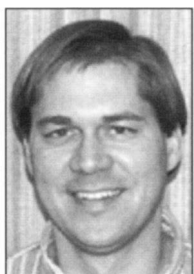
Hobbies: Skiing and reading.

What is your most memorable experience at SDSU?

Judging trips, especially going to Richmond Utah with the Dairy Cattle Evaluation class. The best way to learn about each other is to travel 35 hours in a van together.

What advice would you give to students at SDSU?

Be open minded, be involved in college and activities, and have fun.



Lloyd Metzger

Hometown: Lester, Iowa
Education: B.S. and M.S. in Dairy Manufacturing from SDSU; & Ph.D. in Food Science from Cornell University.

What classes do you teach and what other campus activities are you involved in?

Dairy Product Processing II, Laboratory Techniques in Dairy Science, Dairy Product and Process Development

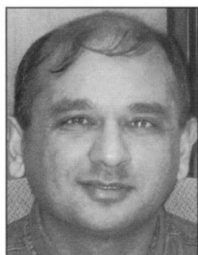
Hobbies: Golf.

What is your most memorable experience at SDSU?

Being introduced to one of my cousins (that I couldn't remember!) who was a new student in Dairy Science.

What advice would you give to students at SDSU?

Take advantage of internship opportunities so you can get an understanding of what work will be like after you graduate.



Vikram Mistry

Hometown: Brookings, South Dakota, originally Ahmedabad, India
Education: B.S. in Dairy Technology, Gujarat Agricultural University, Anand, India; M.S. in Food Science, Cornell University, Ithaca NY; & Ph.D. in Food Science, Cornell University, Ithaca NY.

What classes do you teach and what other campus activities are you involved in?

Opportunities in Dairy Science, Dairy Seminar, Internship.

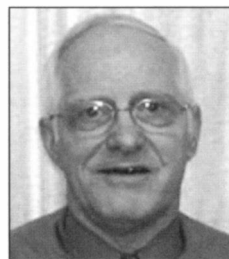
Hobbies: Gardening.

What is your most memorable experience at SDSU?

2nd October, 1986: My second day at work at SDSU. The Dairy Club President came to my office to welcome me and asked me how long I was going to stay at SDSU. This was an unexpected question for a new faculty member. 22 years later I still do not know the answer.

What advice would you give to students at SDSU?

Be passionate about what you do, work hard, look outside your comfort zone and soak in all the wisdom and knowledge that is available within the campus.



David Schingoethe

Hometown: Sugar Grove, Illinois
Education: B. S., University of Illinois, in Agricultural Sciences-Dairy Science; M. S., University of Illinois, in Dairy Science; & Ph.D., Michigan State University, in Dairy Science and Nutrition.

What classes do you teach and what other campus activities are you involved in?

I teach portions of, Introduction to Dairy Science - Production Segment, Physiology of Lactation, SDSU Foundation Committee, Emeritus Faculty Review Committee of the ABS College, Past Activities: Academic Senate, Academic Affairs Committee, and Graduate Council.

Hobbies: Boating, music, traveling, and playing with the grandkids.

What is your most memorable experience at SDSU?

I have had many memorable experiences at SDSU. Most could be summarized as observing students develop and mature during their time here and then moving into their successful careers. Other memorable moments would be observing some great SDSU basketball games (both men's and women's) through the years, and the SDSU come-from-behind football victory on Hobo Day in 2006 against UC-Davis.

What advice would you give to students at SDSU?

Get active in student organizations and other events while in college. There is much more to college education than only class work. Also, internships and/or summer work are excellent ways to try out a career-related job before graduation.



Malek Abdelqader

Hometown: Irbid, Jordan

Hobbies: Reading, traveling, and horseback riding.

Years of Service: 7 years

What is your favorite dairy product? Milk & Yogurt.

Where is your ideal vacation destination? Europe and Turkey.



Jayendra Amamecharla

Hometown: Singaraya Konda, India

Years of Service: 1 year

What is your favorite dairy product? Warm Milk

Where is your ideal vacation destination? Singaraya Konda, India



Jill Anderson

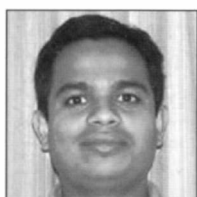
Hometown: Wilmington, Delaware

Hobbies: Gardening and horseback riding.

Years of Service: 3½ years

What is your favorite dairy product? Yogurt.

Where is your ideal vacation destination? Tour of Europe.



Ananya Coomar Biswas

Hometown: Kolkata, India

Hobbies: Reading and playing foosball.

Years of Service: 3 years

What is your favorite dairy product? Yogurt.

Where is your ideal vacation destination? On a remote island.



Valerie T. Denison

Hometown: Clear Lake, South Dakota

Hobbies: Making jewelry, scrap book-ing, cross stitching, and house plants.

Years of Service: 6 years

What is your favorite dairy product? Cookies & Cream Ice Cream.

Where is your ideal vacation destination? Tucson, Arizona.



Umberto Francesa

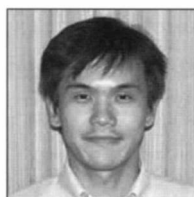
Hometown: Zarcero, Costa Rica

Hobbies: Billiards and traveling.

Years of Service: 3 months

What is your favorite dairy product? Cheese, Ice cream.

Where is your ideal vacation destination? The tropics.



Akimoto Iehinomiya

Hometown: Tokyo, Japan

Hobbies: Camping, fishing, biking, walking with dogs, and eating.

Years of Service: 9 months

What is your favorite dairy product? Deep-fried Cheese Curds.

Where is your ideal vacation destination? The place where I can sit on a rock and can be surrounded by cows in pasture in a dry summer!



Gary Kirkham

Hometown: Los Angeles, California

Hobbies: Making model planes, go fishing, and making model trains.

Years of Service: 23 years

What is your favorite dairy product? Ice Cream.

Where is your ideal vacation destination? Alaska or Australia.



Tim Korver

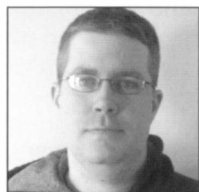
Hometown: Alton, Iowa

Hobbies: Showing dairy cattle, hunting, and hanging out with friends.

Years of Service: 4 years, and as the student farm manager

What is your favorite dairy product? Strawberry yourt

Where is your ideal vacation destination? A Dallas Cowboys football game.



Pete Linke

Hometown: Mitchell, South Dakota

Hobbies: Rabbits.

Years of Service: 3 years

What is your favorite dairy product? Strawberry Cheesecake Ice Cream

Where is your ideal vacation destination? Yellowstone



Chenchaiiah Marella

Hometown: India

Hobbies: Volunteering, traveling, and watching movies.

Years of Service: 16 - technical officer, 14 years; lecturer, 4 years; assistant professor, 8 years; graduate research assistant, 3 years.

What is your favorite dairy product? Processed cheese

Where is your ideal vacation destination? Tirumala, India



Anne Owens

Hometown: Brookings, South Dakota

Hobbies: Reading, landscaping and teaching Red Cross Courses.

Years of Service: 1 year

What is your favorite dairy product? Cheese

Where is your ideal vacation destination? Anywhere I don't have to fix meals.



Jayne Raabe

Hometown: Wolsey, South Dakota

Hobbies: Walking, baking, and playing piano.

Years of Service: 22

What is your favorite dairy product? Ice cream!!

Where is your ideal vacation destination? Someplace warm and beautiful.



Gene Stegeman

Hometown: Wolsey, South Dakota

Hobbies: Farming, hunting, and outdoor activities.

Years of Service: 16 years with the State of South Dakota, and 9 with the South Dakota Department of Agriculture.

What is your favorite dairy product? Ice Cream

Where is your ideal vacation destination? Alaska



Nicki Stevens

Hometown: Pipestone, Minnesota

Hobbies: Showing cattle, scrapbooking, painting, taking pictures, reading and any outside adventure.

Years of Service: 6 months

What is your favorite dairy product? Ice cream because it brightens your day no matter the weather.

Where is your ideal vacation destination? Ideal vacation getaway is under the sun, with bare feet on a sandy beach.



John Temme

Hometown: Wayne Nebraska

Hobbies: Sports, Music, and talking about cows.

Years of Service: 4 Years with 3 of those being as Student Manager

What is your favorite dairy product? Ice Cream

Where is your ideal vacation destination? My ideal vacation would be to travel around the world and visit dairies in a bunch of different countries to see how they operate. I think that would be really cool.



Huimin Zhang

Years of Service: 1.5year

Hobbies: Walking outside, playing basketball, playing badminton, and touring.

Class Pictures



Seniors

Left to Right :

Front: Kimberly Allen, Holly Bruns, Jessica Berg, Wendy Weber, Abbie Wirt;

Middle: Gary Landman, Tim Korver, Nathan Johnson, John Goens, Brian Speltz;

Back: John Temme, Michael Bos, Craig Niemann

Juniors

Left to Right:

Front: Michelle VanderLinden, Rachael Becker, Ashley Schroeder, Katie Norling, Sami Wahls;

Back: Bob Plaisted, Cory Zelfel, Nick Bosma, Joe Darrington, Kent Erickson, Wylie Scalise



Sophomores

Left to Right:

Front: Amanda Hoover, Melissa Lax, Kaitlin Van Eck, Emily Evens, Rachel Patick, Nicole Stevens;

Middle: Rachel House, Brittany Strayer, Katie Crocker, Stephanie Nussbaum, Heather Jons, Morgan Peterson, Jessica Olsem, Cody Schlecht, Andrea Hoffman;

Back: Ashley Metzger and Steve Landman



Freshmen

Left to Right:

Front: Cassandra Hustein, Val Mohr, Brittany Moore, Renae Hinkeldey, April Johnson, Katie Korver;

Middle: Ana Schweer, Jenn Vanderwal, Angie Klaers, Megan Rice, Megan Forst;

Back: Eric McNeil, Luke Rensink, Mitch Maher, Tyler Halvorson, Taylor Lais, Simon Kern





Erie Schultz

Land O' Lakes Purina Feed Lewiston, Minnesota

What does the company do? Land O' Lakes Purina Feed is a division of Land O' Lakes, Inc. that produces feed for numerous animal species ranging from livestock feed to companion animal food to food for lab animals.

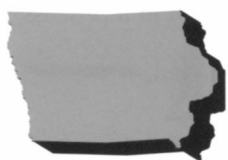
What position, responsibilities and duties did you have? My position was a Feed Sales Intern, working out of Benson Farm Service in Lewiston, Minnesota. I was responsible for conducting a survey of current clients and prospects so I could create a marketing plan for Benson Farm Service in the future. I was also responsible for increasing milk replacer and calf starter sales. In addition to selling feed, I worked a little in the feed mill and office to learn those sides of the business. At the end of the summer, I was responsible for assisting in setting up a producer meeting.

What did you learn? Throughout the summer, I learned the feed sales process, the importance of maintaining a good relationship with clients, and great customer service. People who are passionate about the products they sell represent product performance. The most important thing about selling feed products is to keep them happy by creating a good relationship.

Why should future students work there? This internship is a great experience to work in another area of the dairy industry. This experience allows students to see how things are different working for producers, rather than being the producer. I had the opportunity to learn numerous things, obtain new skills and meet many people in the dairy industry.

What skills did you obtain? I gained better communication and computer skills from participating in this internship. I learned how to sell products and the ability to resolve problems when conflicts arise.

Other fun or important additions: I was fortunate enough to go on a V.I.P. trip to Land O' Lakes Purina Feed research farm in St. Louis, Missouri. I was also able to meet Land O' Lakes CEO Chris Policinski, and Fernando Palacios, the Executive Vice President and Chief Operating Officer of Land O' Lakes Purina Feed.



Emily Stephenson

Associated Milk Producers, Inc. Sanborn, Iowa

What does the company do? The company makes cheddar 640s and condenses the whey.

What position, responsibilities and duties did you have? I spent a week in each department and one month in the lab. I learned how everything worked independently yet all together.

What did you learn? I learned how a dairy company works for high production levels, compared to our plant that is mainly used for learning and research.

Why should future students work there? The lab ladies are awesome.

What skills did you obtain? I got a stronger work ethic since this was my first job outside the school.

Other fun or important additions: I met my future husband here.



Kaitlin Van Eck

Centrol Crop Consulting Murray County, Minnesota and Cottonwood, Minnesota office

What does the company do? The consultants work with growers, giving them recommendations to maximize their profitability. They scout fields, take soil samples and help with future cropping practices.

What position, responsibilities and duties did you have? I was a field scout. I started out taking plant stand counts and staging the crop size, then I monitored fields for weeds and overall crop condition and

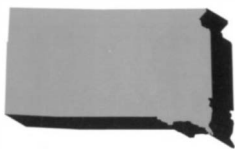
eventually, I counted aphids in soybeans. I also measured and staged alfalfa. After checking the fields, I had to record the information and report the information to my boss.

What did you learn? I learned a lot about crop farming in general this summer. I now can identify a large variety of weeds and grasses, I know how to stage crops and determine soybean aphid thresholds. Most importantly, I learned how to take the information about the fields and precisely and accurately communicate that information to my boss.

Why should future students work there? If you have a desire to expand your knowledge about crop farming practices, working for Centrol as a summer intern would be a great way to do so. They are great people to work for, and it is a great way to gain experience.

What skills did you obtain? I learned how to look at a field to analyze and summarize the condition of the field, and then communicate that information. I also learned how to read a plat book and find fields on my own. I became more confident in decision-making and in myself.

Other fun or important information: I had my own company pick-up and 4-wheeler for the entire summer.



Jordan Dorneman

Valley Queen Cheese Factory, Inc. Millbank, South Dakota

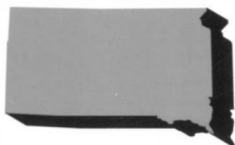
What does the company do? Valley Queen Cheese manufactures cheese and whey products. **What position, responsibilities, and duties did you have?** I worked in the packaging room and

in the whey plant. I packaged cheese and whey.

What did you learn? I learned several supervisor and management skills.

Why should future students work there? Students should work there so they learn the importance of staying in school and graduating with a degree.

What skills did you obtain? I learned how to be an effective supervisor.



Kara Gutormson

Davisco Foods International, Inc. Lake Norden, South Dakota

What does the company do? Davisco manufactures mozzarella, provolone, parmesan, asiago and romano cheese and fractionated whey products.

What position, responsibilities and duties did you have? I was a quality assurance intern, so I had a variety of tasks that took place in the plant and lab. My responsibilities included assisting other quality technicians with environmental sampling, inspecting plant equipment, sampling and receiving incoming ingredients and various other duties related to manufacturing safe food products.

What did you learn? I learned about plant equipment, employee and customer relations, principles of HACCP regulatory audits, documentation policies and effective training techniques – all elements of a strong quality program.

Why should future students work there? Working for Davisco is a great opportunity to learn. The managers and supervisors will guide you through the internship and allow you to learn by doing. This is a great experience and a chance to learn many technical aspects of dairy manufacturing at the industry level.

What skills did you obtain? Improved critical thinking, improved leadership skills and reasoning are skills I gained from this experience. I also learned how to conduct plant inspections and the significance of automation in a process flow.

Other fun or important additions: Much of the lactose Davisco produces is exported to Kanematsu, Japan.



Katie Norling

Kemps, LLC. Farmington, Minnesota

What does the company do? The company makes cultured dairy products. The products include sour cream, cottage cheese and yogurt. They also make a variety of dips made from a sour cream base and smoothies made from a yogurt base.

What position, responsibilities and duties did you have? I did a lot of troubleshooting projects collecting data to solve smaller scale problems in the facility. Some projects included butter-fat loss, smoothie viscosity and curd texture. I mainly worked in the quality assurance department where I learned laboratory technician duties.

What did you learn? I learned the basic processes involved in a dairy manufacturing facility. I also learned the quality assurance procedures for testing and basic lab technician duties.

Why should future students work there? Kemps is a great company filled with great people. They put a lot of pride in quality products and a reliable company. They also are flexible and incorporate your interests in your tasks and responsibilities.

What skills did you obtain? I obtained manual and technical skills in the tests performed in the industry. I also reinforced my communications, speaking, listening, writing and interpersonal skills.

Other fun or important additions: Hands on experience helps you correlate and understand in-depth information taught in class. Ask questions and get involved in your internship experience.



Brittany Nussbaum

Wisconsin Holstein Association Baraboo, Wisconsin

What does the company do? The Wisconsin Holstein Association (WHA) is a nonprofit organization founded in 1890 for the purpose of improving, promoting and securing the best interests

possible for breeders and owners of Holsteins. WHA continues to provide a membership organization with the purpose of promoting the Wisconsin Holstein registered breed and its breeders and owners. The WHA is comprised of over 3,000 members statewide.

What position, responsibilities and duties did you have? My position was the WHA summer intern. I did multiple things from working behind the scenes at multiple shows including District Shows, State Show, Junior State Fair and State Fair. I also helped with putting on the National Holstein Convention. My specific job was working with the entertainment and the trade show. My main project was the 2008 Futurity. The Futurity is a major event in Wisconsin. Exhibitors wear formal gowns and tuxedos while showing their cattle. A formal catalog is produced of the cattle. Each cow is announced individually and paraded around the ring while her accomplishments are stated. The classes are placed from last to first to bring suspense. The first through third place are given large awards from sponsors. The leadsmen are also judged on best dressed by dignitaries in the ring. When placing is done there is an elaborate picture area for publishing. The sponsors and exhibitors are given a sponsored meal to enjoy. This year, there were 13 animals shown and it was a great show. Also, I was able to work with the WHA news by writing multiple articles on breeders across the state.

What did you learn? I learned many things while apart of the WHA team including the little things in the office like how to work the mail machine, how things were filed and referenced on the computer. I also gained knowledge of working with Photoshop, In Design and databases. I gained interviewing skills and article writing experience. I learned to edit thoroughly and how to write information for better understanding. I also had the chance to learn what goes on behind the scenes at cattle shows and how much work is put into every event before and after.

Why should future students work there? To other students I suggest that if you want a challenge, experience in the business sector of the dairy industry, the chance to work with "big time" dairy men and the opportunity to learn about one of the leading states in the dairy industry you should apply for the WHA internship. This is a great experience that will help you network and definitely move forward with a career in the dairy business.



Isaac Randall

Leprino Foods Company Waverly, New York

What does the company do? Leprino is the U.S. leader in mozzarella production and the leading exporter of dairy whey products. They also produce some pizza toppings, sweet whey, WPC and lactose.

What position, responsibilities and duties did you have? I performed projects that were researching and analyzing different production techniques. I also did some shadowing. My official position was "intern."

What did you learn? I learned the basics of manufacturing mozzarellas. I was exposed to a plant environment and learned the ropes of interacting in this environment. I learned quite a bit about people, including myself, as well as working for a different company, other than a farmer.

Why should future students work there? Leprino is a good company and in particular, Waverly was a good example of many of the older dairy facilities. Though not obsolete, the location and size of the plant held a unique work force, probably older and more mature than many. This gives Waverly a different feel than many Western cheese plants.

What skills did you obtain? I re-learned and polished several computer and communication skills. I also learned how to effectively communicate and work independently to produce results.

Other fun or important additions: The cheese plant is half in Waverly, New York and half in Sayre, Pennsylvania.



Mike Schmit

Kemps Rochester, Minnesota

What does the company do? The company produces ice cream and fluid milk.

What position, responsibilities and duties did you have? My position was a laboratory technician.

What did you learn? Basically, I learned how a dairy plant works from start to finish on a larger scale production than what I knew.

Why should future students work there? Kemps is well rounded and allows you the chance to work where you want to.

What skills did you obtain? I obtained people skills.

Little International by Katie Crocker



This year, the two-day agriculture exposition known as Little International (Little I) was held April 4th and 5th, 2008. Little I has been known to be the largest two-day exposition in the country, with students competing in many events including judging contests, showmanship, and fitting. Participants must be responsible and ready to work hard due to the fact that they start working with their animals only a couple weeks before the contest!

Some of the favorite activities that Dairy Club members participate in during the Little I involve dairy, and they are listed below.

Hardest Worker: Brittany Nussbaum

Senior Fitting:

1st Place: Nikki Stevens

2nd Place: Brittany Nussbaum

Senior Showmanship:

1st Place: Allison Stevens

2nd Place: Brittany Nussbaum



Left to right: Nathan Johnson, Allison Stevens and Brittany Nussbaum

Dairy Foods:

Superintendent: Jessica Berg

Assistant: Amanda Stade

FFA/4-H Individual:

1st Place: Tanya Baldwin

2nd Place: Jordan Schwans

Collegiate Individual:

1st Place: Jerrod Matthews

2nd Place: Amanda Nolz

Dairy Cattle Judging:

Superintendent: Nathan Johnson

Assistant: Theresa Hendrickson

Collegiate Placing:

1st Place: Kaitlin Van Eck

2nd Place: Laura Perli

Dairy Cattle Fitting & Showmanship:

Superintendent: Becky Waldorf

Assistant: Heather Jons

Ag-Bio Bash by Heather Jons and Kaitlin Van Eck

The 2008 Ag-Bio bash brought out the stars of the College of Ag and Bio with this year's theme of "Hollywood." The clubs used this theme in a number of ways, from dressing up like movie stars to covering their boards with gold stars and glitter. Everyone at South Dakota State University was invited to attend the bash which was held on the Agriculture Hall Green. Everyone enjoyed the games, along with free food. Student organizations provided toppings and other goodies for the SDSU ice cream which was served to all students who attended.

The SDSU Dairy Club activity this year was cheese tasting. The club challenged students to guess what the four different kinds of cheeses were. The four kinds of cheese were very different, and it challenged most students. Even if the students were unable to identify the different kinds of cheese, they were all offered a candy treat. Moreover, there was a considerable amount of interest shown in joining the dairy club which proved to be the beginning of a very successful year.

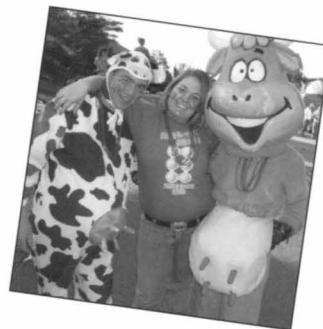
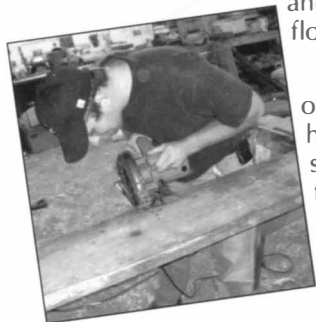
Overall, the Ag-Bio bash was an excellent opportunity to meet new people, find a club to join, and have a good time.

The Holstein Hustle at Hobo Days by Abbie Wirt

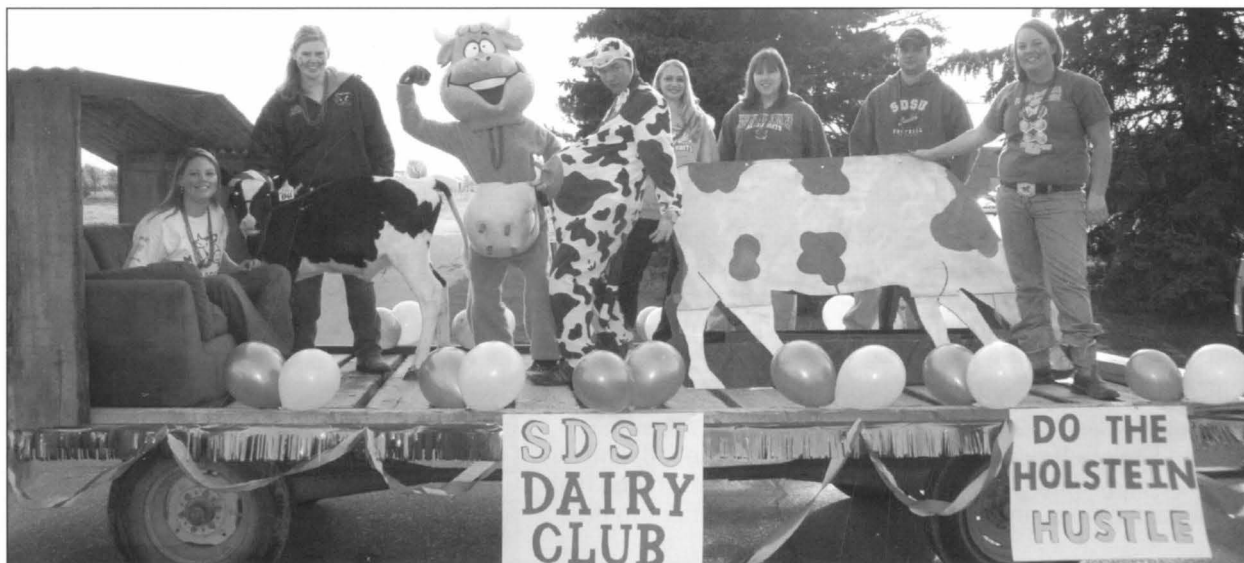
Who knew that two cow costumes and a real calf could be such a mooving experience for Dairy Club members, students, parents, professors and alumni? Hobo Days is a tradition for clubs, organizations, businesses, bands, and various colleges to promote themselves in SDSU's homecoming parade.

The 2008 Hobo Day theme was "Hobos Get Physical." Club members got together on Friday evening to begin the float building process. First, to honor the SDSU Dairy Club's tradition, the bright orange couch from the Dairy Research and Teaching Facility, was on board. The second tradition that was fulfilled was having a real life Holstein calf. Perhaps the most important tradition that was kept this year was the presence of the big, bright pink cow! The float was finished on Saturday morning before the parade, and it was utterly spectacular! The calf had a lean to barn and the cardboard cow was able to find some grass to eat on the float.

During the parade, the club decided to be creative, and developed the Holstein Hustle, to follow the homecoming theme. The hustle was comprised of two dances which energized parade spectators. By and large, SDSU Dairy Club members, had a fantastic time, and demonstrated how the Dairy Club gets physical.



Left: Cory Zelfel
Right, Left to Right: Cody Schlecht, Katie Crocker, Melissa Lax



Above Left to Right: Abbie Wirt, Katie Korver, Mellissa Lax (pink cow), Cody Schlecht (black & white cow), Kellie Schumacher, Hannah Trevesch, Cory Zelfel & Katie Crocker.

Winter Break Trip

Pow Pow Platter by Abbie Wirt



On the brisk morning of January 7, 2009, eleven members of the SDSU Dairy Club loaded into three cars, and began their trip to the West. With the skis, food, sleeping bags, and suitcases' the cars passed through the land of Nebraska, and the beautiful Rocky Mountains to Frisco, Colorado.

The first day after arrival, members awoke to a pleasant aroma of warm pancakes, bacon, milk and orange juice. Before members hit the slopes to experience mountain skiing and snow boarding, the "Dutch Sandwich Shop" opened up right inside our condominium dining room, led by Gary Landman and Tim Korver. After sandwiches were made, the curvy drive was made to Winter Park Resort to ski and snowboard down the mountains. Surprisingly, although the majority of the members were beginners, each survived their first time down the hill, with only a few falls. Throughout the day, several easy green circle and blue squares were enjoyed, while the difficult black diamonds were avoided. In the evening, members relaxed while watching tv and playing the card game hand and foot.

The next day was more eventful then the first! The day began with a delicious breakfast, and then a short drive to Copper Mountain Ski Resort. After a couple hours of skiing, a small group ate their sack lunches and traveled to Denver to tour the United States of America Mint. At the end of the tour, Rachel House and Abbie Wirt were able to stand in the doorway of the original vault! Then, the Denver group headed to Coors Brewery to take a tour, where they learned why Adolph Coors brewed his first beer in Golden, Colorado. After Coors, the group traveled up an extremely curvy road up the mountain, past a herd of deer in the road to Buffalo Bill's burial place. The cold air caught up with the group, so they went inside to try on numerous styles of hats. The Denver group split up, leaving Kim Allen, Jessica Berg, Abbie Wirt, and Cory Zelfel to cheer at the Denver Nuggets game against the Detroit Pistons.

On the third day, six members traveled to Steamboat Springs, Colorado to ski down the fun slopes of Steamboat Resort. In the meantime, the other half of the group toured downtown Frisco and Silverthorne. After a few short hours of skiing, the group headed back to Frisco, to enjoy a roast dinner. The group ended the night with some movies and playing Apple to Apples.

On the final day in Colorado, the entire group loaded all the skis and suitcases back into the car, and headed into Denver through the mountains and tunnels. The group stopped at Buffalo Bill's burial place and Coors again, while touring downtown Golden.

The drive home consisted of numerous genres music, including "Enya," "On the Road Again," and "Stawberry Wine." When the group arrived back in Brookings the snow had started to fall, and everyone was ready for a good nights sleep. All in all, everyone had an utterly amazing time, and they look forward to another trip next year!

Left to right: Rachel House, Andrea Hoffman, Jessica Berg, Kim Allen, Katie Crocker & Melissa Lax. Back Row, left to right: Derek Wendt, Gary Landman, Tim Korver, Abbie Wirt & Cory Zelfel



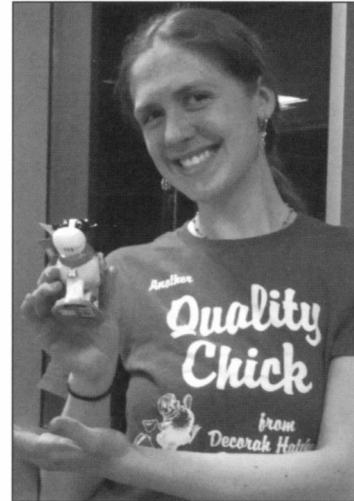
Dye, Glitter, Eggs and Candy!!! by Abbie Wirt

No matter who you are, or how old someone is, everyone can have fun dyeing eggs before Easter! The Dairy Club tried a new activity, and members had an utterly good time! Some individuals colored their eggs to resemble favorite sports teams, while some named

their eggs after their friends. Once the eggs were decorated, prizes were awarded to the top individuals. The prizes consisted of a cow that laid a candied egg. Although not everyone earned the cool cow, pop and candy were provided to all members.



Front, left to right: Rebecca Hanson, Wendy Weber, Rachel Patrick and Jessica Berg. Back, left to right: Marissa Jensen, Kim Allen, Sami Wahls, Abbie Wirt, Tim Korver, Darin Sonnek and Morgan Peterson



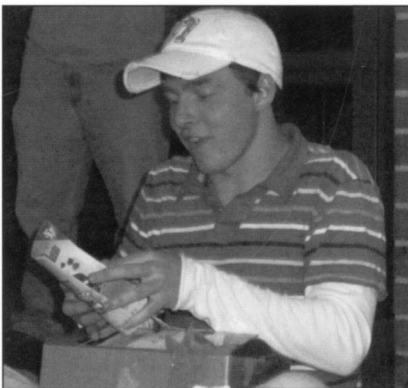
Sami Wahls

Pumpkin Carving Craziiness by Jessica Berg

After the October dairy club meeting, a group of members took part in pumpkin carving. Many different shapes and designs were made with each member's artful eye and sharp knife. A highlight of the event was

scooping out the pumpkin filling and bringing the seeds home to roast. Some pumpkins were brought home to add to the décor and festivity.

Walking Tacos & A Christmas Party by Abbie Wirt



Cody Schlecht

At some Christmas parties, people exchange gifts purchased from the store. This year was a different story, and the club decided to try a white elephant exchange.

Not all members knew what to bring for a white elephant exchange, thus the variety of gifts was quite large. Some members opened up presents to find a cookbook, burned candles, or a suit. Some of the nicer gifts that were opened were quillows (a blanket/pillow), a floating pen, or chocolate! Even if members did not receive a practical gift, they all had the opportunity to enjoy a taco supper and some fun before finals week.

Activities and Fall Celebration

Ag-Bio Volleyball Tournament by Abbie Wirt

On March 2nd 2008, all clubs and organizations within the College of Agriculture and Biology were invited to participate in the first Aggie Volleyball Tournament ever!

At 7:00 P.M. members met in the SDSU Intramural building (barn) to bump, set and spike the volleyball over the net against opposing teams.

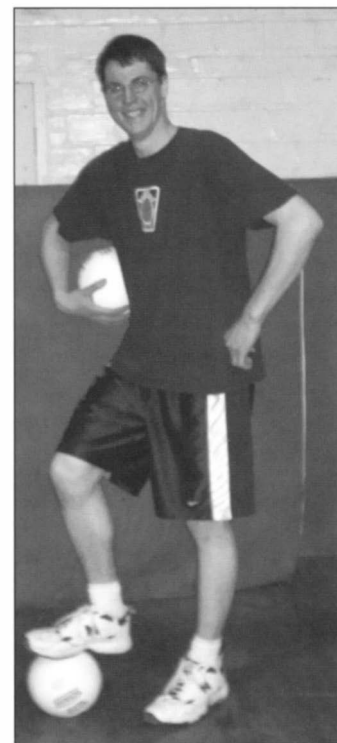
The Dairy Club team included Kelsey Lange, Stephanie Nussbaum, Tim Korver, Cody Schlecht, Darin Sonnek, and Abbie Wirt. John Goens and Jessica Berg stopped in to take some all-star shots of team members.

After a few volleys to each other before the tournament started, the group was ready to take a brief break. However, the Dairy Club team won the first game due to a "no-show" policy.

Between the first and second game, members picked up a basketball and shot some hoops, trying to dunk the ball. The next game of volleyball, club members graciously lost, after winning one match and losing 2 others. At the end of the night, members had exercised, had some goofy fun, and showed that dairy kids can play all sports!



*Front: left to right: Stephanie Nussbaum & Kelsey Lange.
Back: left to right: Darin Sonnek, Tim Korver, Abigail Wirt
& Cody Schlecht*



Darin Sonnek

Dairy Science Fall Celebration by Valerie Denison

The Dairy Science Department's annual Fall Celebration was held in the lobby of the Dairy Microbiology building on Wednesday, October 29th at 5:30 P.M. This event provides opportunities for everyone to meet Dairy Science faculty, new undergraduate students, graduate students, department staff and all their family members. This year we had a total of eighty-five people in attendance.

Glanbia Foods USA, Twin Falls, Idaho, sponsored this year's event. Mr. Steve Christiansen, of Glanbia, presented an informal talk about Glanbia's operations and their support of the upcoming dairy plant renovation project.

The meal included pizza, chicken, potato wedges, macaroni salad, fruit salad and, of course, for dessert we had several flavors of our SDSU Ice Cream.

World Dairy Expo by Tim Korver

This year, two of the dairy club members and one advisor stayed for the entire World Dairy Expo. John Temme, Tim Korver, and Matt Laubach reported that there was an amazing dairy cattle show this year at Expo. This year was the first year, in a while, that the Canadians were allowed to cross the border, and show at Expo in Madison. In addition to the quality cattle, there was a lot

of worthwhile information gained about new happenings in the dairy industry from all of the booths. As usual, the World Dairy Expo is a great place to hold a national dairy judging contest, have the best dairy cattle show in the world, gain lots of knowledge and information about everything in the dairy industry, and to also meet old and new friends and colleagues along the way.

Judging Across the U.S. by Matt Laubach

This year's Dairy Judging has been a fun year. It started with a trip to Logan, Utah for the Western National Holstein Show and Contest. Members that participated were: John Temme, Tim Korver, Abbie Wirt, Jessica Berg, Rachel Patrick, Melissa Lax, Katie Crocker, Cody Schlecht, and Heather Jons. Team members were a combination of the senior judging team and students from the Dairy Science 212, Dairy Cattle Evaluation class. The contest consisted of 10 classes of Holsteins with 5 sets of reasons given, and was structured as a work out.

Judging continued in the fall with 2 contests. The first contest was the Accelerated Genetics contest in Viroqua, Wisconsin on September 14, 2008. Team members that participated were: Rachel Patrick, Ashley Schroeder, Rachel Becker, and Brian Speltz. The team was 11th overall, 4th in Milking Shorthorns, and 9th in Reasons. The team practiced for the event while traveling with other judging teams from North Dakota State University and Kansas State University. Some of the farms that the teams practiced at were: Tim & Ann Nix's Milking Shorthorns, Larry and Carolyn Tande's Holsteins, Dave & Donna Anderson's Guernseys, Chad Bohn's Jerseys, and Reed Stransky's Holsteins.

The next contest was the National contest in Madison Wisconsin. Team members participating were: Abbie Wirt, Jessica Berg, John Temme, and Tim Korver. The team was 19th overall, 12th in Reasons, 8th in Ayrshire, 17th in Brown Swiss, 21st in Guernsey, 9th in Holstein, 13th in Jersey, 15th in Milking Shorthorn, and 12th in Red and White. Abbie Wirt was 25th in Reasons and 24th in Holstein. Jessica Berg was 20th in Ayrshire, 18th in Brown Swiss, 20th in Holstein and 24th in Jersey. John Temme was 19th in Ayrshire and 1st in Red and White. Tim Korver was 27th in Ayrshire and 12th in Guernsey. Moreover, two other dairy club members, Val Mohr and Megan Rice, competed in the 4-H division. Val Mohr was the first place individual in the 4-H contest, and her team from Minnesota placed 1st overall.

This was a very busy year for judging, and I enjoyed every minute of it. All of the students worked very hard and hopefully enjoyed the year we had. I look forward to next year, as we are already starting to practice for the next contest. I would like to also thank the Senior Team for the enjoyable year, and I wish them the best of luck!



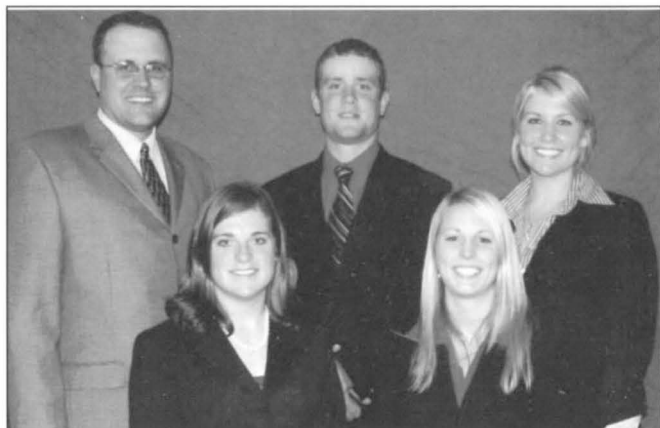
Left to right: Jessica Berg, Abbie Wirt, Coach Matt Laubach, John Temme and Tim Korver



Matt Laubach

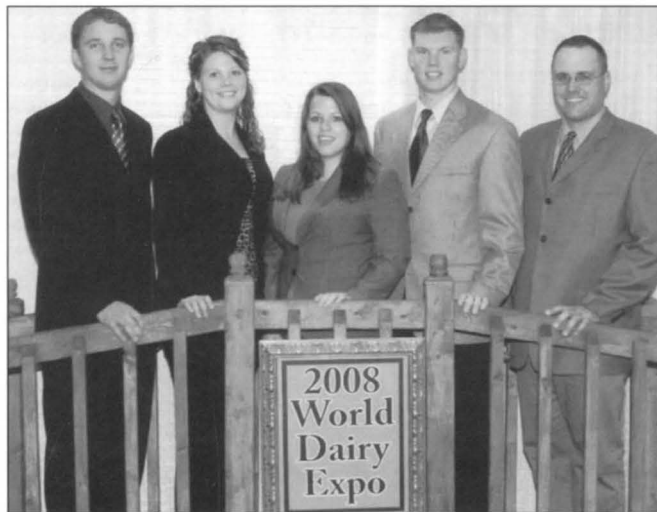
Judging Across the USA / Regional Dairy Products Judging

Junior Team



Front, left to right: Rachel Patrick and Rachael Becker. Back, left to right: Coach Matt Laubach, Brian Speltz and Ashley Schroeder.

Senior Team



Left to right: John Temme, Abbie Wirt, Jessica Berg, Tim Korver and Coach Matt Laubach.

Cattle Judging

SDSU Dairy Products Judging Team Places at Regionals by Dr. Bob Baer

The South Dakota State University Dairy Products Judging Team placed second at the Midwest Regional Dairy Products Evaluation Contest, held October 11th in Glenview, Illinois.

Team members are Jessica Berg, Baltic, South Dakota; Tricia Schuller, Alcester, South Dakota; Abbie Wirt, Lewiston, Minnesota; and Vandana Panchal, Anand, India. Berg placed fifth overall in the contest and first in Cottage Cheese. Schuller placed first in the contest and was first in Butter and second in Ice Cream and Cottage Cheese.

Wirt placed second in the event and was first in Cheddar Cheese and third in Butter and Cottage Cheese. Panchal received first place in the graduate student contest and first in Cheddar Cheese, Butter, and Ice Cream.



Left to Right: Jordan Dorneman, Vandana Panchal, Jessica Berg, Abbie Wirt, Tricia Schuller, Cassey Utke, Coach Bob Baer and Nicki Stevens

Eight teams from seven states with 33 contestants participated in the contest. The SDSU team placed first in Cheddar Cheese, Butter, and Cottage Cheese. Alternate team members who will compete officially next year included Jordan Dorneman, Milbank, South Dakota; Nicki Stevens, Pipestone, Minnesota; and Cassey Utke, Brandon, South Dakota.

Midwest Dairy Challenge

Last spring, SDSU dairy students participated in the Midwest Regional contest in Merrillville, Indiana along with students from 13 other universities. Teams were comprised of four students from different universities including Michigan State University, North Dakota State University, Ohio State University, University of Wisconsin-Madison, Lakeshore Technical College, University of Illinois, Iowa State University, South Dakota State University, University of Minnesota, Kansas State University, Purdue University, University of Wisconsin-River Falls, and Southwest Wisconsin Technical College.

Prior to competing, students enjoyed the opportunity to explore Fair Oaks Farm in northwest Indiana, just outside of Chicago, Illinois. At Fair Oaks, students visited the live birth barn, the 4D theater, dairy barn, gift shop,

and ice cream bar. The night before the competition, Fair Oaks Farm put on a delicious supper for all students, advisors, and guests.

This year was slightly different from most because the blizzard snow prevented students from exploring each farm. Instead, photos were taken of each farm, and they were presented on a slide show to each team. Once the slideshows were presented, teams were allowed to ask the farm owner questions about the farm. Then, teams proceeded to prepare presentations for the judges panel which encompassed the most important issues on each farm.

Rachel Patrick and Tim Korver were on Platinum awarded teams. Other participating SDSU students were Heather Jons, Gary Landman, Heather Rollefson, John Temme, Samantha Wahls, and Abbie Wirt.

National Dairy Challenge by Gary Landman

The National Intercollegiate Dairy Challenge was held in Madison, Wisconsin on April 4-6, 2008. One hundred twenty-eight participants from 32 colleges and universities competed. Each team had four participants from its own university to compete against other universities. Students were given two hours to evaluate one of the four dairies that were selected near Madison, Wisconsin.

The first farm had about 200 cows in a freestall barn located near Stoughton, Wisconsin, and it is owned by the Furseth brothers. The rolling herd average is currently around 30,000 pounds of milk. They farm about 3,500 acres of land and produce most of their own feed for the dairy.

The second farm is a third generation family farm, Ripps Dairy Valley, and it is currently owned by the brothers Gary, Chuck, and Troy. The farm has grown from about 200 to 800 cows over the last few years. They farm about 700 acres of land, and they buy additional feed if needed for their cows. The herd averages about 90 pounds per day with 3x milking in a double 16 parallel parlor.

The third farm was established in 1946, called Blue Star Dairy Farms. The farm has 3,800 acres of land and 470 milk cows with about 145 replacement animals. The dairy employs about 10 people, and averages about 91 pounds a day with 3x milking.

The fourth farm, Maier Dairy Farm, began in 1966, and



Front row, left to right: Peter Beck and Heather Rollefson. Back row, left to right: Coach Matt Laubach, Gary Landman, Craig Niemann, and Coach Arnold Hippen

they milk around 680 cows with 12 employees. The herd currently averages about 82 pounds with 3x milking in a double 16 parallel parlor.

Students participating from South Dakota State University included Peter Beck, Gary Landman, Craig Niemann, and Heather Rollefson. Dr. Arnold Hippen and Matt Laubach served as coaches for the SDSU students. As a team they earned a gold award by evaluating the first farm.

Pioneering the Western Challenge

The 2008 Western Regional Intercollegiate Dairy Challenge was held in Visalia, California on February 29 and March 1.

Fifty-four students from seven universities attended and there were 11 teams of students. Each team was comprised of four students from different universities. Students represented Cal-Poly San Luis Obispo, California State University-Fresno, Texas A&M University, Washington State University, University of Idaho, South Dakota State University, and Utah State University.



Heather Rollefson and Craig Niemann.

All students visited and evaluated a local dairy farm that milked over 3,500 cows and had a total of 7,000 animals on site including heifers. Students participating from SDSU were Craig Niemann, Heather Rollefson, Gary Landman, and Peter Beck. Craig and Peter were both on Platinum awarded teams.



Front row, left to right: Peter Beck and Heather Rollefson. Back row, left to right: Gary Landman and Craig Niemann.

Dairy Products Team Wins National Championship by Dr. Bob Baer

South Dakota State University's Dairy Products Judging Team placed first in All Products in the 2008 National Collegiate Dairy Products Evaluation Contest, held on October 22 in Newark, Ohio. The team placed first in Cheddar Cheese, Milk, and Butter, second in Ice Cream, fifth in Cottage Cheese, and sixth in Yogurt. A total of 58 undergraduate and graduate contestants from 15 universities in the U.S. and Canada participated in the contest.

SDSU team members were Jessica Berg, Baltic, South Dakota; Tricia Schuller, Alcester, South Dakota; Abbie Wirt, Lewiston, Minnesota; and Vandana Panchal, Anand, India. The team is coached by Bob Baer, SDSU Professor of Dairy Science.

Wirt placed first overall, including first in Butter, second in Cheddar Cheese, and fourth in Cottage Cheese. Schuller placed second overall, first in Cheddar cheese and second in Milk. Berg was eighth overall and sixth in Cheddar Cheese. In the graduate student contest, Vandana Panchal placed first overall, first in Cheddar Cheese and Ice Cream and second in Yogurt and Milk.

For placing first overall, the SDSU team won the Shirley Seas Memorial Scholarship. This scholarship is in memory of Shirley Seas, who coached the SDSU team for 21 years. Baer also received the Aurelia and George Weigold Coach of the Year Award.

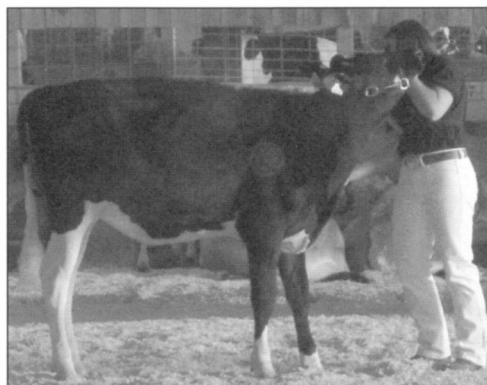
As top judge in the nation, Wirt received the Robert Rosenbaum Award and lifetime membership in the National Dairy Shrine. In addition, she has been invited to participate in the Spring 2009 Quality Chekd Dairies, Inc. annual conference in Kansas City, Missouri. As second place judge, Schuller received the Everett Byers Memorial Award and lifetime membership in the National Dairy Shrine, will attend the Quality Chekd Dairies conference, and will participate in March 2009 in the U.S. Championship Cheese Contest at the Lambeau Field Atrium in Green Bay, Wisconsin.

The contest was sponsored by the U.S. Department of Agriculture, the Food Processing Suppliers Association, and the American Dairy Science Association.



Left to Right: Coach Bob Baer, Vandana Panchal, Jessica Berg, Tricia Schuller, Abbie Wirt.

South Dakota State Fair 2008 by Katie Crocker



Rachel Patrick

The cattle from the SDSU Dairy Unit were well represented this year at the South Dakota State Fair in Huron. The farm personnel that participated in this event included: Kevin Gross, Matt Laubach, and Pete Linke, as well as students Nathan Johnson, Katie Crocker, Rachel Patrick, Keith Christen, Ty Halverson, Kent Bucholz, Denise Aplan, Sami Wahls, and Kent Erickson. While in Huron, these individuals prepared cattle and showed them in the ring. Results for this year are as follows:

Holstein:

- Honorable mention Junior Champion
- 2nd Senior 2-year-old
- 3rd Senior 3-year-old



Nathan Johnson

Brown Swiss:

- Junior and Reserve Junior Champion
- Intermediate and Reserve Intermediate Champion
- Reserve Senior Champion
- Reserve Grand Champion
- Best Udder of Show

Premier Breeder and Exhibitor

We hope to return to Huron in the Summer of 2009 with the same success and more!

2008 Heifers for State by Vikram V. Mistry

The 2008 Heifers for State was held in conjunction with the Central Plains Fall Sale in October at the SDSU campus. Dairy Club members set up the arena, and prepared and showed cattle to buyers during the sale. Several generous producers donated animals for this, the third Heifers for State program. Donors included Post Dairy (Marv Post), Al Shar Holsteins (Darin Zoellner),

K.C. Dairy (Edward Kavanaugh), Boadwine Farms Inc. (Lynn Boadwine), DeBoer Holsteins (Paul DeBoer), Linde Dairy (Rein Landman). The donated animals and embryos raised a total of \$9,850 that will be used for supporting dairy education and research programs at SDSU. The Heifers for State program began in 2006 through the help of generous donors.

Central Plains Fall Sale

A South Dakota Sale Success by Jessica Berg

Approximately 49 lots of dairy cattle were the stars of the annual Central Plains Fall Sale held October 25, 2008 in the Animal Science Arena on the South Dakota State campus. The sale was managed by the South Dakota Holstein Association and Dykshorn Dairy Sales and Services.

The South Dakota State University Dairy Club served as the fitting crew, preparing each consigned animal. This entails daily chores of milking, feeding, washing, watering, bedding, and clipping animals for each day of the week! In charge of the organization and leadership of the sale this year were the SDSU Dairy Club President John Temme and Vice President Tim Korver. Next year, the torch of leadership will be passed on to Emily Evans and Kaitlin Van Eck.

A brunch was sponsored by Bide-A-While-Acres, Hubbard Feeds, Inc., and Mix-Rite, Inc. with the donations of this brunch going towards the South Dakota Junior Holstein Association.

Bidders and consigners from a number of states proceeded from the brunch to watch the sale commence. The sale averaged \$2,990.82 on 49 live lots and averaged \$307.14 on embryos. The sale had 25 cows with an average of \$3,162 and 8 bred heifers with an average of \$2,950. Sixteen heifers on the sale averaged \$2,743.75.

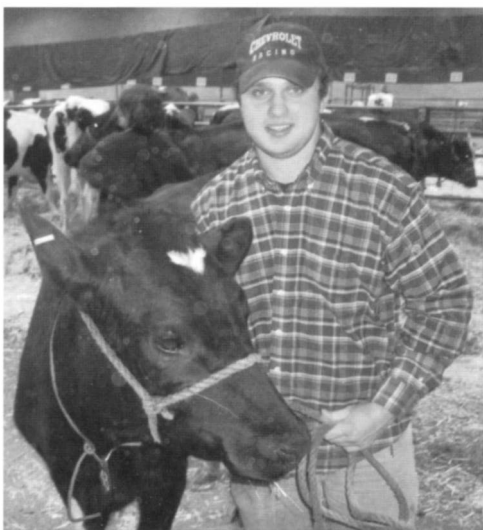


Renae Hinkeldey

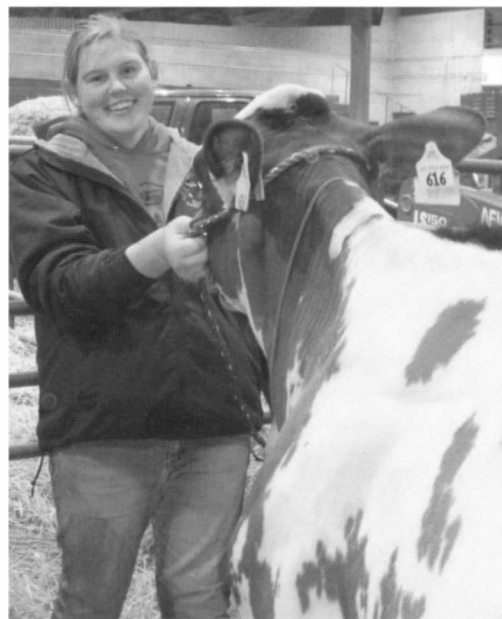
Newalta Dairy, LLC, of Pipestone, MN purchased the top selling lot, Watertown Mr Sam 3559, from Randall and Diane Schweer's farm for \$4,900. The second highest selling cow, was Great-Heritage Heide-ET was bought by Heather Rollefson of Sibley, IA for \$4,400 from Leroy C. Eggink's farm.

In addition, for \$4,100, Newalta Dairy, LLC, purchased En-Mar Goldwyn Senorita from Erin Marotz.; Greg Bohn of Twin Brooks, South Dakota purchased Simple-Dreams Diana 173-ET from James W. Vierhout; and Dan Kaufmann and Alan Dykshorn of Ireton, Iowa purchased Corn-Belt Sept Caprice from Mark and William Wilcox.

As the sale wound up everyone was satisfied with results of sale.



Cory Zelfel



Katie Jo Korver

Kids, Crayons, and Nacho Cheese by Melissa Lax and Katie Crocker

On March 29th, 2008, members of the SDSU Dairy Club attended National Ag Day at the Washington Pavilion in Sioux Falls, South Dakota.

Accompanied by Dr. Lloyd Metzger and some state-of-the-art cheese-viscosity analysis equipment, Sami Wahls, Rachel Patrick, Katie Crocker, Morgan Petersen, and Melissa Lax worked together to make sensational nacho cheese dip, complete with tortilla chips for hungry attendees of National Ag Day.

The group members also ran a coloring contest for the kids, involving coloring a cow, with some pretty creative results! The colored cow pictures were later split into age groups which were judged by the SDSU Dairy Club members, and prizes were sent out to the winners.

This year was an extreme success and the SDSU Dairy Club has been asked to return for the 2009 National Ag Day. Everyone enjoyed this opportunity to promote the SDSU Dairy Club and the dairy industry, especially Katie Crocker, who said, "That was awesome!"

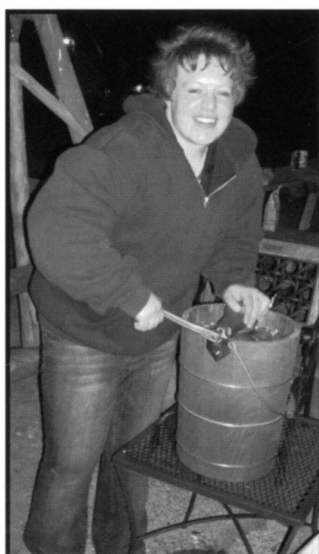


Rachel Patrick



*Sami Wahls,
Morgan Peterson,
and Dr. Metzger*

Spring Grill Out by Abbie Wirt



Kara Gutormson

Right before students head into finals week, and the weather finally takes a turn towards warm weather, there is always time to have some fun outside. This past spring, Dairy Club members were once again invited to their advisor Dr. Hippen's house for a delicious grill out. Prior to eating, members enjoyed playing 4-square, a few games of lightning on the basketball court, and starting the huge fire!

Once members had exhausted themselves with games, members started to

grill brats and hotdogs. Chips, salads, bars, and pop were brought for a potluck supper. As the sun set, members began roasting marshmallows for s'mores and churning the fresh, homemade vanilla ice cream. As the night continued, members refrained from initiating a marshmallow fight like last year, and instead they talked about the years memorable experiences. As the freshly churned ice cream ran out, members returned back to Brookings to prepare for finals week. Thank you for the great meal and for hosting us Dr. Hippen and family!



Magnificent Seven by Melissa Lax

On February 27th, 2009, 27 members of the SDSU Dairy Club departed from Brookings at 6:30 A.M. The members were northbound for Fargo, North Dakota, to attend this year's Midwest Regional American Dairy Science Association Student Affiliate Division Conference, hosted by the North Dakota State University Bison Dairy Club.

On the way up, we detoured to Wahpeton, North Dakota, where we donned safety glasses and hard hats to tour MinnDak Coop, a sugar beet processing plant. From there, we continued on to Fargo, where we met up with other midwest schools.

We competed in both the Junior and Senior Dairy Quizbowl, attended breakout sessions dealing with animal welfare, dairy beef quality assurance, and animal reproduction and breeding. We were privileged to hear a speech from the former Secretary of Agriculture and the Vice President of the Holstein Association.

Fun was had by all as we watched our fellow students become hypnotized, participated in a mixer, and attended not one, but two dances. The weekend came to a close with SDSU winning the bid to host next year's ADSA, on our very own campus! Overall, it was a great experience enjoyed by all who attended.

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**YOUR CONTRIBUTIONS ARE GREATLY APPRECIATED.
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National Dairy Promotion and Research Board Scholarships

Seven dairy science students have been named as recipients of the 2008 - 2009 National Dairy Promotion and Research board Scholarships. Recipients include Jared DeNobel of Hills, Minnesota; Heather Jons of Bonesteel, South Dakota; Melissa Lax of Sleepy Eye, Minnesota; Rachel Patrick of Eatonon, Georgia; Nicole Stevens of Pipestone, Minnesota; Samantha Wahls of Postville, Iowa; and Abigail Wirt of Lewiston, Minnesota. On behalf of the dairy farmers of America, the National Dairy Promotion and Research Board

each year awards nationwide up to 19 \$1,500 scholarships and one James H. Loper Award to eligible undergraduate students enrolled in college or university programs in the U.S. that emphasize dairy science.

Recipients are selected on the basis of academic performance; coursework related to dairy; commitment to a career in dairy; involvement in extra-curricular activities, especially those related to dairy; and leadership ability, initiative, character, and integrity.



Back row, left to right: Abigail Wirt, Rachel Patrick, Heather Jons, Samantha Wahls. Front row, left to right: Melissa Lax, Jared DeNobel, Nicole Stevens.

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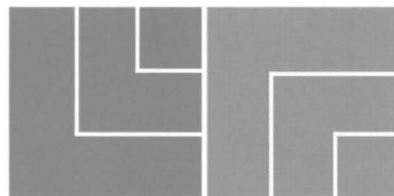
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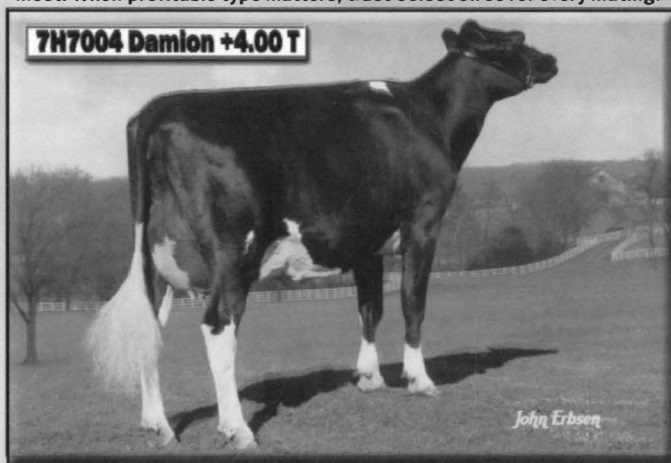
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7H8090	LARAMEE	+3.40	+2.60	+3.42	89%G
7H8411	EVEREADY •	+3.39	+3.68	+3.40	80%U
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7H8165	MILLION † • ★ #	+3.20	+3.48	+2.19	89%G
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7H7514	RE DESIGN ★ ✓	+3.10	+2.27	+1.49	81%G
7H7653	ROSS † • ★ # ✓	+3.10	+3.29	+2.32	81%G
7H7451	SENSATION #	+3.00	+1.92	+3.08	94%G
7H7596	LAURIN	+3.00	+2.10	+2.37	86%G
7H8175	PRONTO ★	+3.00	+1.99	+2.34	92%G
7H8314	SPORT ★	+3.00	+3.03	+2.59	86%G
7H8398	MUFFIN ★ ✓ <i>New</i>	+3.00	+3.36	+1.70	80%G
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2009-10 Dairy Science Scholarships & Awards

SCHOLARSHIPS

ALFRED HERMAN RISHOI MEMORIAL
Johnson, April: \$650
Schweer, Ana: \$650
ASSOCIATED MILK PRODUCERS, INC.
Norling, Kathryn: \$1000
CLYDE HELSPER MEMORIAL
Schweer, Ana: \$500
DAIRY CLUB
Wahls, Samantha: \$250
Wirt, Abigail: \$250
DAIRY FARMERS OF AMERICA
McNeel, Eric: \$400
DAIRY SCIENCE
Becker, Jessica: \$250
Lais, Taylor: \$250
Ochsner, Justin: \$250
DANISCO
Gutormson, Kara: \$1000
Petersen, Morgan: \$1000
DAVID H. HENRY MEMORIAL IN
AG & BIO SCIENCES
Utke, Cassey: \$250
DAVISCO FOODS INT'L., INC.
Becker, Rachael: \$750
DEAN FOODS -LAND O'LAKES
Nussbaum, Stephanie: \$1000
DERDALL
Hinkeldey, Renae: \$500
EMERY BARTLE MEMORIAL
Wirt, Abigail: \$4000
GILBERT T. & OLGA GILBERTSON
MEMORIAL
Lopez (Hunt), Sara: \$500
H. C. OLSON
Stevens, Nicole: \$550
HEIFERS FOR STATE
Schuur, Johnna: \$500
Vander Wal, Jennifer: \$500
I-29 DAIRY SCHOLARSHIP
Utke, Cassey: \$300
J. J. YEE
Paterson, Molly: \$500
JAMES MARVEL MEMORIAL
Dunn, Michael: \$400
JOHN ANDERSON MEMORIAL
Hanson, Rebecca: \$1000
JOHN C. GROSS SCHOLARSHIP
Mohr, Valerie: \$1000
JOSEPH VAN TREECK
Zelfel, Cory: \$1000
KEMPS, LLC
Metzger, Ashley: \$1500
KIRK MEARS MEMORIAL
Patrick, Rachel: \$1200

LAND O'LAKES -REGION 65
Bruns, Holly: \$300
NORDICA LICENSING INC.
Paterson, Molly: \$750
NORTH CENTRAL CHEESE IND.
ASSOC.
Lax, Melissa: \$1800
Stevens, Nicole: \$1800
Vander Linden, Michelle: \$1400
RALPH ROGERS MEMORIAL
Plaisted, Robert: \$400
ROBERT F. SISTOWICZ
MEMORIAL
Ode, Alex: \$1250
ROSS BAKER
Niemann, Craig: \$550
SAPUTO CHEESE
Rice, Megan: \$1000
SCHUCH FAMILY SCHOLARSHIP
Allen, Kimberly: \$1000
Vansanten, Bradley: \$1000
SD STATE DAIRY ASSOCIATION
Berg, Jessica: \$1000
Crocker, Katelyn: \$1000
Klaers, Angela: \$1000
Moorse, Brittany: \$1000
Randall, Isaac: \$1000
SHIRLEY SEAS MEMORIAL
Rensink, Luke: \$500
T. M. OLSON
Van Eck, Kaitlin: \$750
TODD AND ERIC STAHL
SCHOLARSHIP
Jons, Heather: \$1000
VALLEY QUEEN CHEESE
FACTORY
WAHLS, SAMANTHA: \$4000
WALT AND YVONNE WOSJE
SCHOLARSHIP
Forst, Megan: \$1000

AWARDS

ALFRED TOBKIN MEMORIAL
Berg, Jessica: \$110
Panchal, Vandana: \$110
Schuller, Tricia: \$110
Wirt, Abigail: \$110
DAIRY CHALLENGE TEAM
Berg, Jessica: \$150
Korver, Timothy: \$150
Schultz, Eric: \$150
Temme, John: \$150
DAIRY JUDGING MANUFACTURING
Wirt, Abigail: \$150
DAIRY JUDGING PRODUCTION
Wirt, Abigail: \$150

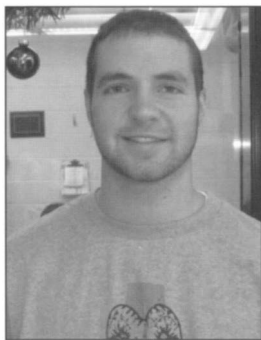
DELBERT F. BREAZEAL MEMORIAL
DeNoble, Jared: \$450
FORBES LEADERSHIP
Wirt, Abigail: \$300
GRABER-FORD
Schultz, Eric: \$100
HOWARD VOELKER MEMORIAL
Berg, Jessica: \$135
Korver, Timothy: \$135
Temme, John: \$135
Wirt, Abigail: \$135
STUDENT EMPLOYEE EXCELLENCE
Maher, Mitchell: \$250
McNeel, Eric: \$250
VIRGINIA DARE
Schuller, Tricia: \$250

IN-COMING STUDENT

SCHOLARSHIPS

CLYDE G. HELSPER DAIRY
FIELDMEN'S ASSOCIATION
Traulich, Mitchell: \$1000
DAIRY SCIENCE FACULTY
Byrnes, Kelsey: \$800
Tews, Danielle: \$800
MIDWEST DAIRY ASSOCIATION
SD DIVISION
Neugerbauer, Larissa: \$750
Ysselstein, Joel: \$750
NORTH CENTRAL CHEESE IND.
ASSOC. RECRUITING
Ysselstein, Joel: \$750
ROYAL AND HELEN DONER
FRESHMAN IN DAIRY PRODUCTION
Pidde, Ethan: \$400
SD DAIRY FIELDMEN'S ASSOCIATION
Albrecht, Brittany: \$1000
Krekelberg, Emily: \$1000
Mathews, Kyle: \$1000
Sellner, Angela: \$1000
Wight, Todd: \$1000
SOUTH DAKOTA STATE DAIRY
ASSOCIATION
Asche, Austin: \$500
Veno, Brianne: \$500
VALLEY QUEEN CHEESE
FACTORY FRESHMEN
Holscher, Kayla: \$1000
WILLIAM & MARGE
KALLEMEYN & SONS
Alexander, Lee: \$650
Berg, Kevin: \$650

Senior Spotlights



Jared DeNoble

Major: Dairy Manufacturing

Hometown: Lester, Iowa

Hobbies: Sports, hunting, and fishing.

Activities while attending SDSU: Numerous intramural teams.

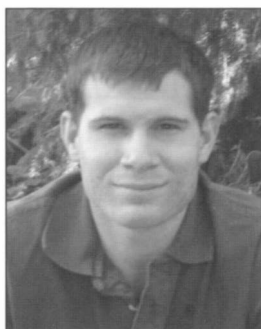
Future plans: Take Care of Business (TCB).

Fondest memory: The many shenanigans that occur during college life.

Most embarrassing memory: Cinco de Mayo of 2006 (Shenanigan) gone wrong.

Advice to underclassmen: Stray away from the ordinary.

Dream for the future: To visit all 50 states.



John Goens

Major: Business Economics

Hometown: Clear Lake, South Dakota

Hobbies: Boating, jet skiing, fishing, hunting, skiing, surfing, automotive forums, and ice skating.

Activities while attending SDSU: Dairy Club, "Little I" Treasurer, "Little I" Dairy Foods Superintendent, Economic Club, and Collegiate FFA.

Future plans: I plan to become a commodity merchandiser with Archer

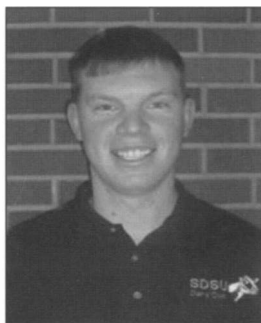
Daniels Midland.

Fondest memory: All of the different trips to ADSA, and especially Canada.

Advice to underclassmen: Enjoy the first couple of years of school because you will never have that much free time in the future.

I will: John Temme, the patience to get a date; Abbie, the courage to pursue the challenging path to medical school; and my Jessica, the bravery to continue on when the path is rough.

Dream for the future: To get married and to work my way up the corporate ladder to become a corporate executive, and to retire on my yacht and travel the world.



Tim Korver

Major: Dairy Production

Hometown: Alton, Iowa

Hobbies: Showing dairy cattle, bowling, working at the SDSU DRTF.

Activities while attending SDSU: Dairy club, Dairy cattle judging, Dairy Challenge, intramural football, student manager at SDSU DRTF.

Future plans: Return to the family farm and continue farming with my dad and brother.

Fondest memory: Dairy Challenge.

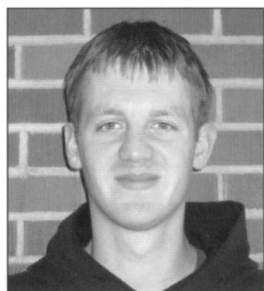
Most embarrassing memory: Dairy Cattle judging trip at my house, if you were there you know what happened.

Sponsored by Don & Marilyn Korver, the proud parents of Tim & Katie Korver

Advice to underclassmen: Get more involved with Dairy Club, Dairy challenge, Dairy judging, or anything that will help you get to know other people within the dairy industry besides your friends here at SDSU.

I will: Matt Laubach the ability to find two more student managers. Everyone else at the farm the ability to help Matt. John... well... it's about time to start looking, I'm not talking about cows.

Dream for the future: To show and place highly in the Red and White or Holstein Show at World Dairy Expo. Have a very profitable dairy farm that contributes top genetics throughout the dairy industry.



Gary Landman

Major: Dairy Production

Hometown: White, South Dakota

Hobbies: My Favorite hobbies are working on the farm, skiing and snowmobiling.

Activities while attending SDSU: SDSU Dairy Club and Dairy Challenge.

Future plans: Return home to the family farm.

Fondest memory: The fun and educational times we had on all the trips with the dairy club (Canadian Royal).

Advice to underclassmen: Take every opportunity you can, and you will learn and see many things (Dairy Challenge).

Dream for the future: Travel around to see the rest of the world, and to go back and work on the family farm.



Brittany Nussbaum

Major: Dairy Production & Ag Business

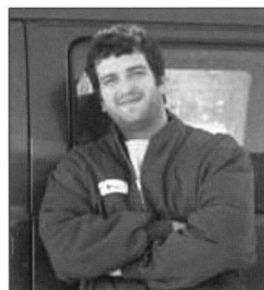
Hometown: Garretson, South Dakota

Activities while attending SDSU: Sigma Alpha Sorority, Alpha Zeta, Dairy Club, Post-Secondary Agricultural Students, & the Dairy Judging Team.

Future plans: Currently, I am looking for a position in dairy promotion and hoping for the best.

Fondest memory: Traveling with the Dairy Club to California my freshman year trying not to get sick with Darrel's driving through Yosemite. The recent trip to Canada is one of my favorite trips with the most memories.

Advice to underclassmen: The dairy club is a great chance to meet new people that will become lifelong friends. Use it to your advantage. Also underclassman "Always take a risk you never know what you might uncover."



Mike Schmit

Major: Dairy Manufacturing

Hometown: Howard, South Dakota

Hobbies: Archery, hunting, bass fishing, snowmobiling, and golfing.

Future plans: I will be working for Saputo in Waupin, Wisconsin.

Fondest memory: When Jake and I ran ice cream by ourselves in a blizzard when no one was here.

Senior Spotlights

Most embarrassing memory: My most embarrassing moment was when I was delivering milk to Medary Commons. I was going down the elevator when it suddenly stopped. I tried everything to get it going again, like pushing the button and shutting the gate over and over again. I finally had to stand on a milk crate and yell through a crack at a cook to hit the button on the outside of the elevator. Luckily, when the cook pressed the elevator button, it worked again. To say the least, I was a little embarrassed.

Advice to underclassmen: Work in the plant, network, do internships, interview with everyone possible even if not interested, and most importantly be yourself.

I Will: Cory, the dairy bar van.

Dream for the future: Win the lottery, and to spend my spare time working at the SDSU dairy plant.



Tricia Schuller

Major: Dairy Manufacturing & Microbiology.

Hometown: Alcester, South Dakota

Hobbies: Snowboarding, snowmobiling, camping, flying, listening to music, spending time outdoors, and geocaching (I love the adventure of exploring new areas!), and traveling when the opportunities arise.

Activities while attending SDSU: Dairy products judging team 2008, SDSU Sierra Club, International Experience: West Africa, summer 2007.

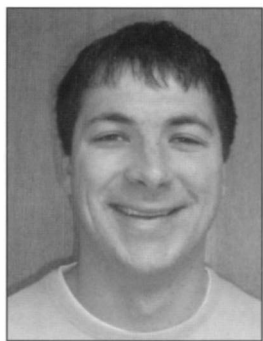
Future plans: To attend graduate school related to food science, nutrition, and sustainable agriculture.

Fondest memory: Traveling to West Africa for three weeks, and being on the 2008 Dairy Products Judging Team.

Advice to underclassmen: Be involved!!! Take advantage of clubs and activities on campus, it will lead to multiple opportunities for the future and will establish networks along the way.

I Will: I will Abbie Wirt my senior spotlight.

Dream for the future: I plan on traveling abroad this summer. Then, I plan on attending graduate school or beginning a career in food science and nutrition. I have a strong interest in sustainability and ecotourism, and will be taking a trip to Poland to expand my knowledge and experience in these areas.



Eric Schultz

Major: Dairy Production; Agronomy and Agribusiness Minors.

Hometown: Rollingstone, Minnesota

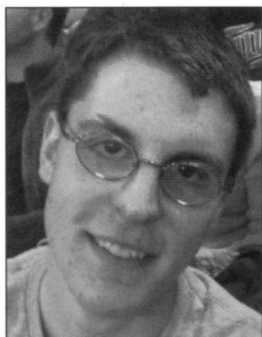
Hobbies: My favorite hobbies are Intramurals, Hunting and Golfing.

Activities while attending SDSU: My SDSU Activities include the Dairy Club and Intramurals.

Future plans: Begin a career in the dairy industry.

Advice to underclassmen: Take advantage of all opportunities that you can while you are in college.

Dream for the future: My dream for the future is to have a successful career within the dairy industry and operate my own farm in 10 to 15 years.



Darin Sonnek

Major: Ag Business

Hometown: Easton, Minnesota

Hobbies: Hula Hooping, underwater basket weaving. Other hobbies include: Dairy Club vacations, farming, playing basketball, and watching Twins Baseball.

Activities while attending SDSU: Dairy Club trips, Christmas caroling at nursing homes, Intermural basketball (The Mullets), farming.

Future plans: I am going to work for Davis Farms, which is a grain and beef farm near Brookings, South Dakota.

Fondest memory: The night I got Jake Krekelberg's endorsement.

Most embarrassing memory: I locked myself out of my bedroom in the apartment while taking a shower.

Advice to underclassmen: Just tough it out until you're 21. It's really not that bad.



Emily Stephenson

Major: Dairy Manufacturing

Hometown: Rapid City, South Dakota

Hobbies: Working, sleeping, texting, and reading.

Activities while attending SDSU: Working in the dairy plant and bar.

Future plans: A job where I can wear a white lab coat.

Fondest memory: Watching people's reactions when they try a bad cheese.

Most embarrassing memory: Wearing big bags as capes, but always fun.

Advice to underclassmen: Ask upperclassmen if you have a question. They are smarter than they look.

Dream for the future: To have a job I enjoy going to everyday.



John Temme

Major: Dairy Production

Hometown: Wayne, Nebraska

Hobbies: Music, Sports, and talking to cows.

Activities while attending SDSU: SDSU Dairy Club, Dairy Cattle Judging, Dairy Challenge, and Statesmen.

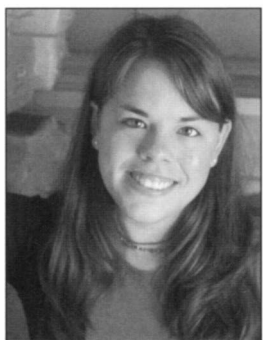
Future plans: I will be returning to the family farm and assume the responsibilities of the Dairy portion of it.

Fondest memory: The chair races in the hotel hall at ADSA in Madison freshman year, Korver's rendition of *Go Grease Lightning* in Canada, and our judging trip to Louisville (Yes, the policeman did pound on the suburban hood, and as a result the light popped back on).

Senior Spotlights

Most embarrassing memory: Tough call but it has to be when I mispronounced Dr. Mistry's name at the Scholarship Banquet.

Advice to underclassmen: Get involved with Dairy Club. It is an excellent way to make friends to learn how to deal with people and provide you with more practical knowledge than any of your classes. Also, question your professors to get them outside of their comfort zones; they do some of their best work there. Remember your tuition pays their salaries, so when you think about it, they actually work for you.



Wendy Weber

Major: Dairy Manufacturing with a Microbiology Specialization

Hometown: Sioux Falls, South Dakota

Hobbies: Hunting, camping, swimming, fishing, traveling, reading, scrap booking, coloring, playing cards, and last but certainly not the least, Making Cheese!!!!

Activities while attending SDSU: Dairy Club: Cheese Box Co-Chair 2006-2008, Dairy Digest 2005-2008, Member since 2004, various trips such as

ADSA, Central Plains Dairy Expo, and World Dairy Expo. Pius XII Newman Center: Member since 2004, ACTS29 Secretary 2005-2006, Spring Break Mission Trips to Holly Springs, Mississippi 2005-2007, FOCUS student leader 2006-Present. Jacks for Life: Member 2004-2007, President 2005-2006, AgBio Ambassadors: Member since 2005.

Future plans: Work for Green Meadows Foods in Hull, Iowa as Quality Assurance Manager.

Fondest memory: Driving "the Cajun" (the plant van) with Kim; on our way back to the plant from Hy-Vee we tried to see how many corners we could turn to get the empty crates in the back of the van to slide from one end to the other along with trying to see how much air we could get when going over some of the bumps on 8th Street.

Most embarrassing memory: When I was working in the plant I was getting some chocolate milk before heading to class and "the cow went dry" so I went to the milk cooler to get another crate of milk. As I was placing the new 5 gallon crate into the milk dispenser, the seal had fallen off and all the chocolate milk came rushing out (gravity was helping a lot too) and spilled all over my whites and the floor. This happened right before I was going to leave for class so I stayed to clean up a majority of the mess before heading to class. I didn't have enough time to change before going to class so I walked in late modeling a new style of chocolate covered whites.

Advice to underclassmen: College is not just about making the grades and getting an amazing job, it's about learning who you are and what you can do to change the world.

I will: Kim Allen a lifetime of unlimited Hot Dogs WITH Ketchup, and Jessica Berg the Golden Ice Cream Scoop.

Dream for the future: To build and manage a cheese plant in the Midwest.

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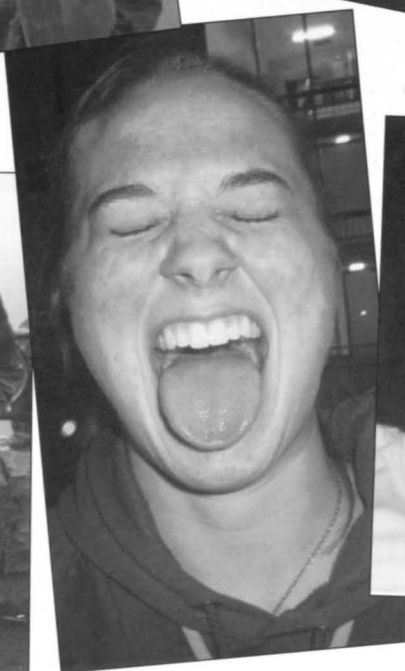
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South Dakota
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College of Agriculture and Biological Sciences
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